

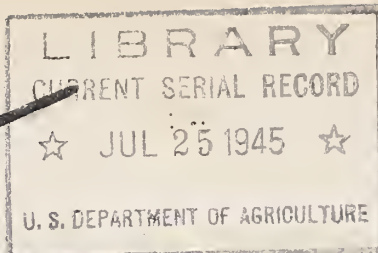
Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve

1.942

FBR 11a



Atlanta, Georgia
July 7, 1945



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

THE HOME STOCK MARKET



Don't be a Mrs. Grunkopper...
can now... while the sun
shines -

U. S. Department of Agriculture personnel who work on Victory Garden and home canning programs across the nation say they've received a number of queries lately as to how necessary home food preservation is. These questions have arisen, it seems, because Government requirements for canned fruits and vegetables were reduced a bit.

You can assure your listeners that home canning is just as important as ever. It was chiefly because of tight civilian supplies of food that the armed forces adjusted their requirements downward. But the point to emphasize is that home folks are still going to have less commercially canned foods than last year.

Less On The Grocers' Shelves

Civilians will get 19 percent less canned vegetables than they received from last year's pack and carry-over stocks. This year our carry-over is smaller... so civilians are going to have to depend on current production almost entirely. If you like figures to prove a point, here's the canned vegetable comparison. Civilians will receive over 103 million cases from the 1945-46 pack of vegetables. Last year they were allocated 127 million cases.

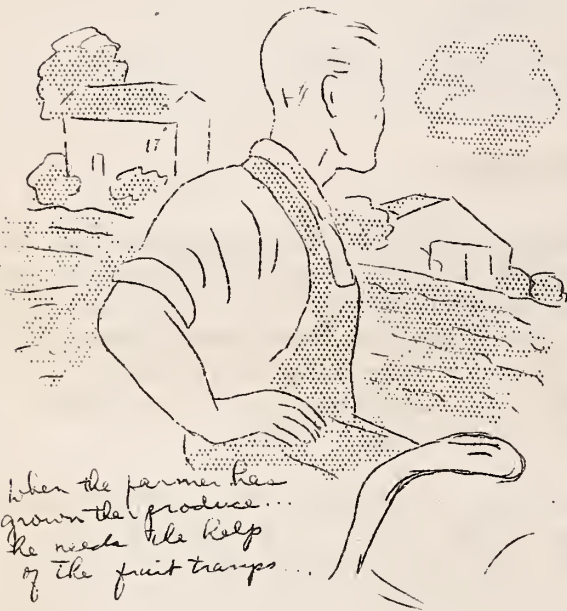
War Food Administration

U. S. Department of Agriculture

...So Can Those Peaches!

As for canned fruit, war requirements are still high. About 53 percent of this year's pack goes to military and other war uses. Your listeners know how many cans of fruit they were able to get with their ration coupons this past year. The quantity available from the 1945-46 pack will be seven percent less... 31 and a half million cases, where last year they got 34 million cases.

MARCH OF "TRAMPING" FEET



When you're telling your listeners about the fresh fruit and vegetable buys in your area, you might like some human interest details about the people who keep this produce moving to market.

"Fruit tramps"...these highly skilled workers have been called who take the farmers' crops and get them ready for the trip to the consumer. Though they don't get any medals, they're first class fighters on the home front. Their work is hard and exhausting, requiring quick eyes, capable hands, and the ability to work long hours without rest.

Wherever There's Fresh Food...

The work of fruit tramps is never done. Their livelihood comes from following the harvests up the east coast, the west coast.....or diagonally across the nation from the lower Rio Grande Valley in

Texas to the fruit districts in Western New York. Like migratory birds these wandering workers return year after year to the same packing sheds. Often these workers travel in teams. A man and wife may be able to earn as much as \$50 to \$60 dollars in a peak working day. More often they have to borrow money to get to the next job. There is always the hope, though, that things will be better at the next place.

En route, fruit tramps may handle tomatoes...oranges...grapefruit...lemons... tangerines...peaches...cantaloupes...apples...and pears. Some of the less skilled workers may turn aside to help with field labor on the onion harvest in North Texas, the sugar beet crop in Colorado, or potatoes in Idaho.

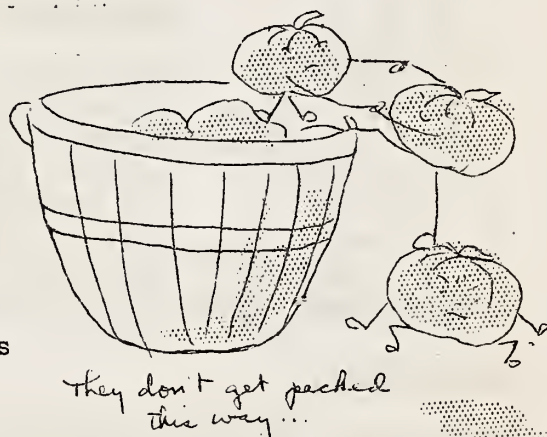
Packers can't be prima donnas, for all fruits and vegetables must be handled fast or they will spoil before reaching our markets. It's an unwritten law that no one quits until the job is done, the products packed, and the streets clean. If a person quits without good reason, he usually has to find his next job in that area with another company.

Get Your Terminology Straight

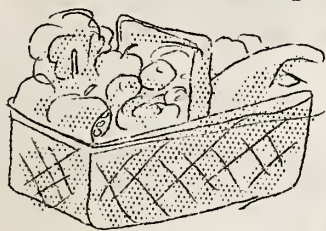
As for terms of the trade "fruit tramps" are the workers who follow the harvest all year. In some sections, beginners are called "cowboys." The "home guard" work local jobs only. When a bin is empty a packer yells, "Take five" and the other packers take five minutes rest until all bins have more fruit. To these workers, a "fruit hog" is a worker who wants more fruit in his bin than he can handle...or one who wants to pack only the big fruit. The big fruit means more lugs packed and consequently higher returns.

How It's Done

Each pack of vegetables or fruit requires a different technique. Cantaloupes, melons, and other heavier produce are usually handled by men. The work on tomatoes, pears, or peaches is shared by men and women. Tomatoes are favorites, and there's always a tomato harvest somewhere in this country or in Old Mexico.



Each tomato is wrapped separately in tissue paper and packed according to size and to certain pattern so the lid of the container will fit snugly without bruising the fruit. Standard fee for packing these tomatoes is ten cents per lug...around 30 pounds. Forty dollars a day isn't uncommon in the peak period, but the laborer may work 16 to 18 hours in that so-called day.



It Takes Skill

Some of the fruit tramps make the containers needed for the pack. Lug makers are extremely proficient at their work. A workman grabs 15 to 20 or 25 nails between thumb and forefinger from a "stripper"...a device which holds long rows of tiny nails. These nails are fed one at a time to the correct spot and driven home. There is no lost motion when boxes under capable hands grow at the rate of almost two a minute. To become a top performer it takes about three years, these workmen last from ten to twelve years before they virtually wear out.

Blue Ribbon Material

Few people envy fruit and vegetable packers the money they may earn in peak periods. The hours are long and the work is dirty. Home is usually a trailer. But if it weren't for our fruit tramps, we would all have a very difficult time buying plums, celery, lettuce, peppers, spinach, eggplant, carrots, squash, oranges, and grapefruit when a crop is out of season or not native to our particular section of the country.

CAN THE BERRIES

July is a peak marketing month for many of our favorite berries. Since our military forces will need most of the commercially canned and frozen packs of these fruits, homemakers should watch local markets and preserve their own berry goodness for winter-time meals.



*Can 'em now...
and you can have berry
pie next winter...*

Give 'Em The Raspberries

Raspberries are grown mostly in the Northern part of the United States--although some of the new varieties have been developed for the South. At present, four states...Michigan, New York, Oregon, and Washington....have half the raspberry acreage. The crop, starting to be harvested, is small this year. Due to shortages of labor in the past two or three years, growers just haven't been able to keep up their plantings.

...And Others

Blackberries and dewberries grow throughout the United States. The three states leading in production are Texas, Oklahoma, and Arkansas, though blackberry acreage is scattered from Texas to Maine. Washington and Oregon claim a goodly crop of wild blackberries. Reports this year indicate that blackberries are more plentiful, and the supply should be coming on in volume in the next two to three weeks.

JARS ON THE VINE

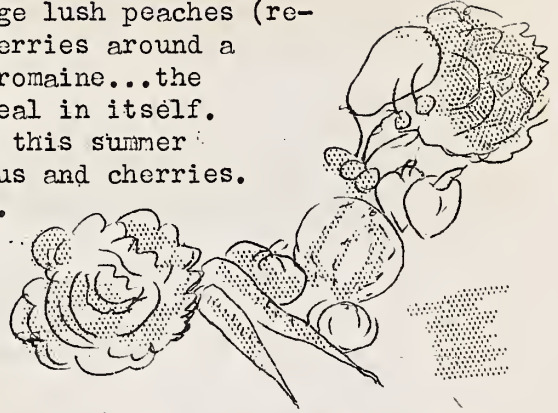
Here's some tomato arithmetic you may pass along for your listeners who garden and can. If a tomato plant gives a good average yield of six pounds of tomatoes, this will be enough to can about two quarts of tomatoes or juice. And 9 or 10 plants will yield--on the average--a bushel of tomatoes... or enough to put up 15 to 20 quarts.

SALAD SALUTE

Now, if ever, are perfect days...for salads. For four reasons: to beat the heat...to use the season's plentiful...to get your quota of vitamins

for victory...and to exercise the esthetics of arrangement.

Take a fruit salad, for example. Arrange lush peaches (remember the record crops) and black cherries around a mound of cottage cheese...on a bed of romaine...the whole sprinkled with pecans. It's a meal in itself. You can put any fruit arrangement into this summer frame. Try segments of melon and citrus and cherries. Or apples, fresh pineapple and oranges.



And Then, Vegetables

The classic salad, of course, and the one that esthetes pour their souls into, is the tossed green salad. Suggest to your listeners that they select a variety of greens...endive, romaine, chicory, spinach, fennel, watercress, dandelion. A garlic-ed bowl, A Blue cheese dressing (in lieu of roquefort)...the ubiquitous toss...and a feature dish is made.

If you want to suggest color in the salad, there're tomatoes, cucumbers, carrots, peppers, red cabbage, avocado and lettuce. The same inventory, all diced up, and mixed with sour cream...is a heritage from the old country.

More Suggestions

Avocados are the answer to the perfect shell. Fill them with fruit; or stuff with chived cottage cheese; or let them hold crab meat or shrimp.

Fish salads, vegetable salads, jelled salads, tossed, greened, colored, fruited...salads are a summer's bounty.

TWO - WAY STRETCH

The accompanist for many of our summer salads... mayonnaise...is in shorter supply these days because of the national shortage of fats and oils. The amount of oil for mayonnaise is limited to 60 percent of 1942 use.

Your Salads Will Still Be Dressed

But your listeners will find more salad dressing than mayonnaise available...because less oil is required for salad dressing. Manufacturers can stretch their supply of oil and get more pounds of this product. Distribution



of mayonnaise and salad dressings is up to the industry. These products are not rationed because oil is only one of the ingredients. If they were rationed it would be logical to ration such food products as doughnuts, potato chips, etc.

Use Ingenuity

The homemaker can stretch her supply of salad dressing by thinning it with top milk, lemon juice or other fruit juices.

CASH CACHE



*Bonds will be
your treasure...*

It's an accepted fact that for most U. S. families, an investment in war bonds represents the down payment on home improvements to be made after the war.

Farm families are no exception. A survey on their post-war plans shows that Southern tenant farmers want to own their own farms.

What They Want

In the Great Plains region, where more small farms are privately owned, farm families look forward to more permanent and comfortable dwellings.

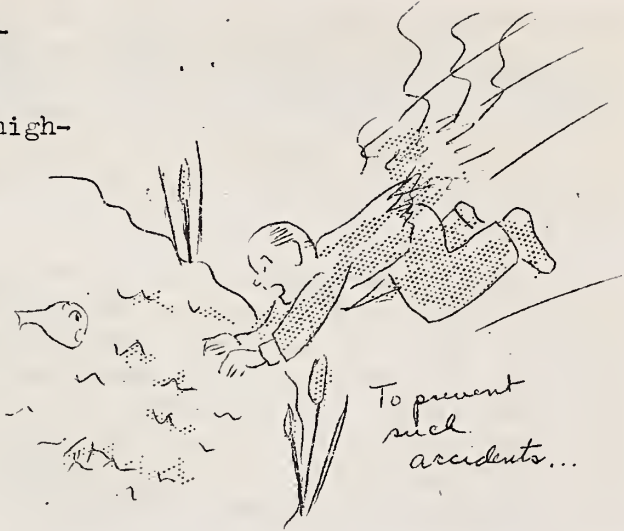
Those who have electric current want to buy equipment. Those who already have a radio, an iron and a refrigerator hope to put in running water. Many who have running water are talking about getting family-size freezer lockers. Household equipment and furnishings in farm homes may call for the expenditure of 400 million dollars a year for several years.

When farm families buy will be as important as what they buy, say economists of the U. S. Department of Agriculture.

If people rush into the market all at once to buy everything they want and need, they are likely to boost prices and not get the full value for their money. Purchases spread over several years will be a better assurance of continuing prosperity than a skyrocketing demand that fades out in a year or so.

FLAMEPROOFED FABRICS

Among the Fourth of July accidents reported in the news-casts, it's very likely that some were burns caused when highly inflammable material caught fire. Attention was focussed on this hazard in Washington, D. C., recently, when three children died of burns that occurred when their cowboy suits--made of a cotton or rayon material with a napped surface--caught fire.



*To prevent
such
accidents...*

To Avert Disaster

As a result, a move is underway to require permanent flameproofing of rayon or cotton materials with a napped surface--fabrics such as those used in children's cowboy suits...sweaters...night clothing...blankets...and draperies. Untreated, this material constitutes a serious home peril.

To Prevent Fire...

Processors have used effective flame-proofing treatments on fabrics for a number of years. But they have run into two difficulties. Either the treatment washed out too easily to be called permanent, or the treatment left the fabric stiff.

It appears that this dilemma may be solved as the result of a process worked out by chemists of the Southern Regional Laboratory of the U. S. Department of Agriculture. The method for flameproofing cotton, they devised as a wartime development. It leaves the material soft and pliable...and yet does not wash out readily.

SEASONAL TIDBIT

...And seasonal in more ways than one...this fruit dessert idea your might suggest to your listeners. First...because the ingredients are currently heavy on the markets and right around their peak season...secondly, because they can be served chilled...and present a colorful, cooling appearance that's guaranteed to make the hot and weary sit up and take their vitamins fresh. First, iced cantaloupe...sliced in half. Each half should be filled with sliced fresh peaches...and watermelon, cut into balls and inch sticks, for variation.

FRESH FOOD ROUNDUP

Hot weather may mean cooler meals and less standing over a hot stove for most of your homemakers...but it should also mean careful planning of menus, to combat jaded summer appetites. For instance...eye-appeal means that food will be more palatable...and with the array of colorful vegetables and fruits now available at most Southern markets...it shouldn't be hard to add plenty of zest to July meals.

Tomatoes...though lighter than they've been...are in adequate supply, still a little high priced for the best of quality. Top winners in good buys this week are sweet corn...reasonably priced...and cabbage...plentiful and cheap. But the sweet corn bears careful selection...since much of the current supply is of only ordinary to fair quality. You might remind your listeners to pay special attention to the husks...and to be sure they're fresh and green...and of course the ear should be well filled with plump, milky kernels.

Moderate to liberal supplies of snap beans are at the markets...but the demand is good so the price is not the cheapest. Lima beans are still in fairly light supply and still slightly high in price. For salad pepper-uppers, there are light but adequate quantities of cucumbers...plenty of small sized onions at reasonable prices...and reasonably priced carrots.

Irish potatoes are more plentiful than they've been...selling at or a little below ceiling level in most sections. Moderate supplies of summer squash are selling at reasonable prices. And for meat alternates...remind your homemakers of blackeyed peas, now available in moderate supplies...and most of those currently on the market are of good quality.

Fruits take the lime-light this week, however...with plenty of peaches...watermelons and cantaloupes. Peaches were probably at their heaviest in supply this past week. The best of quality is selling around ceiling level. Watermelons are nearing their peak...with plenty on the markets selling at reasonable prices. Cantaloupes, just past their peak season, are still plentiful and generally of good quality. But now's the time to eat lots of them...since they're likely to be a scarce item not too many days hence.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

42
11A

Atlanta, Georgia
July 14, 1945

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

SUGAR COMPLAINT

Homemakers who have difficulty getting canning sugar want to know the "why" for this shortage. The answers won't help get any more sugar... but if you pass them along they should clear up some wrong beliefs.

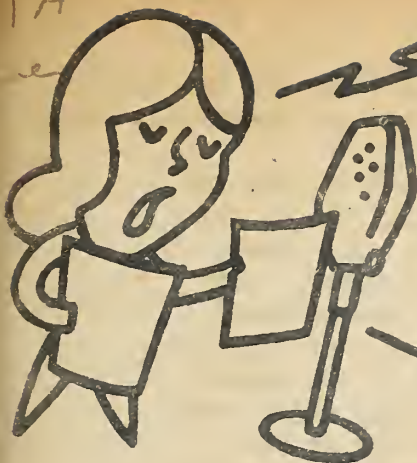
The present "red tape" in getting canning sugar is partly an aftermath of 1944, when there were few restrictions and civilians drew 450,000 tons more than was necessary to do the canning. This year our stocks are the lowest on record, and... though the Government anticipated the demand for home canning... still, distribution always tends to get out of gear when a food is limited. Maximum allowance for canning sugar will be 15 pounds per person to keep within the amount set aside for home canning.

International Commodity

You may hear some people say that too much of our sugar is going abroad. Such critics forget the international phases of sugar. Normally, many nations in the world bid for this commodity from the major exporting countries. Because some areas are out of production and sugar is short, every country would be bidding against the other for available supplies.

War Food Administration

U. S. Department of Agriculture



*Save him a little of
the explaining...*

The United States, having great resources, could probably pay the highest price and also earn the ill will of the countries not as financially able.

Instead, the United States, the United Kingdom and Canada have contracted for practically all of the sugar produced by exporting nations. The three countries, through the Combined Food Board, work out allotments. British stocks are not as large as ours. This year, the civilians in these three countries will get about 73 percent of the amount they consumed before the war. No other major war-ringing nations have achieved a comparable record. Shipment of sugar to liberated areas is made only to relieve the most acute distress.

Some critics also say that the United States has put the price of sugar too low to get production. As far as domestic production is concerned, subsidies to producers have been greater than at any time in history. United States sugar beet production has declined during some of the war years because sugar beets require considerable manpower...which wasn't available...and because a lot of beans and potatoes and other vitally needed food products were grown, with less labor, on sugar beet acreage.



Precious Product...

Then, lower sugar production in Cuba...and, to a lesser degree, in Puerto Rico...is largely a matter of drought rather than price.

Squelch Those Rumors!

Another criticism you'll hear is that sugar is going into alcoholic beverages. Cubans don't distill rum from sugar. They use blackstrap molasses. Distillers get no sugar allocations. Nor do ships come in loaded with rum or other alcoholic beverages when they could be carrying sugar. At present there is sufficient shipping to carry available sugar to refineries in this country.

As for other industrial users of sugar in this country...cuts have been made for all major users, to spread hardship equally. Soft drink manufacturers, candy and ice cream makers get 50 percent of what they received in 1941; bakers get 60 percent. Pharmaceuticals get 110 percent...but then the total use for pharmaceuticals is small.

ON THE DOWN BEAT

Point values have been lowered temporarily on such foreign types of cheese as Cream, Blue, Neufchatel and soft Italian varieties because of the perishable nature of these dairy products.

Foreign-type cheeses are made the year round for immediate use, but they haven't been so plentiful because war needs for Cheddar...which can be stored over long periods...were more pressing. All restrictions on the amount of foreign cheese that could be made were taken off for a few weeks this summer...during the season of high milk production. Now it is necessary to reduce point values to clear up stocks.

It's also been possible to reduce point values on Cheddar and other less perishable cheese varieties since the first of the month. Civilian supplies of Cheddar are somewhat larger at present...not because of any let-up in war requirements, but purely as a result of record milk production.

THE OIL SPREAD

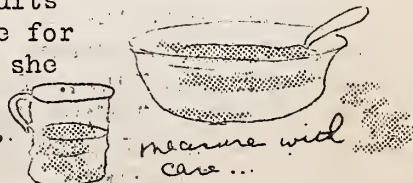
Point values were raised on margarine and shortening, cooking and salad oils to slow down sales and even out distribution. In some sections of the country, supplies of these limited foods were moving too rapidly...and other sections couldn't buy any.

Right now, fats and oils are lower than they've been since the war. Normally we import more fats and oils than we export. The attack on Pearl Harbor cut off our Pacific imports, and...while the Philippines are back in our hands...this source of oil has not yet been restored. Then a short pig crop last year cut production of lard by about a billion pounds. While our vegetable oils...soybean, cottonseed, peanut and corn...have been increased, they still can not take care of civilian, military and export demands.

Stocks of fats and oils will continue to sink lower until the crushings of this year's oilseed crops get under way this fall. Nor can we expect much in the way of imports. The world supply of fats and oils now available to the United Nations is short. Production from such countries as North Africa, Canada, Mexico and certain Pacific areas must be used to help meet world needs. To stretch our supplies, the U. S. Department of Agriculture recently found it necessary to reduce the manufacturer's quota of fats and oils for margarine from 110 to 95 percent of the amount used in 1944. Shortening, cooking and salad oil quotas also were cut...from 80 to 77 percent of the base period use in 1940-41.

FAT FOR FAT

You can advise the homemaker who's short on her favorite shortening to substitute. Food specialists of the U. S. Department of Agriculture say that in most recipes, she will get satisfactory results if she substitutes one fat for another, measure for measure...in all cases except in baking, where she uses a large amount of fat and tries to get a definite texture (as in a cake.) In that case, she will find the various fats do differ somewhat in shortening power. Seven-eighths of a



cup of lard, oils or home-rendered fat has the same shortening power as one cup of butter or margarine or creamed vegetable shortening. Seven-eighths of a cup is one cup less two tablespoons.

BUTTER NEWS

Military and lend-lease claimants are reducing their butter requirements for August. This means that approximately 90 million pounds, as compared with 80 million pounds for the past few months, will then be available to civilians.



Another encouraging factor in the butter picture is that production at the end of June was slightly larger than a year ago. More favorable returns to farmers for butterfat...good pastures and other feed conditions this spring and summer...along with the cut in Government purchases...have all improved the butter supply for civilians.

It's too early to predict how long this improved supply will continue. Butter production normally declines to a seasonal low level in November.

SOME LIKE 'EM COLD

Tell your listeners who plan to freeze their share of the peach crop that something new has been added to the technique. It's a treatment to capture the bright color of the fruit. Ascorbic acid (Vitamin C) is one anti-darkening agent recommended by home freezing specialists of the U. S. Department of Agriculture. It should be added in powdered form--one-fourth of a teaspoon to a cup of syrup in which the peaches are to be frozen. A less expensive treatment is a solution of citric acid...your listeners may know this as artificial lemon flavor. The solution is made by dissolving a fourth of a teaspoon of citric acid crystals in one quart of water. Just as soon as the peaches are peeled and sliced, they should be dipped for one minute in the citric acid solution. Then they will hold their color. Ascorbic acid and citric acid are available at most drug stores.

You can answer the inevitable question on the sugar required for frozen peaches by saying that the specialists recommended a syrup of three cups of sugar and four cups of water, or a pack in one part by weight of sugar to three or four parts by weight of fruit.

In cases where the peaches are fully ripe and rich-flavored, you might suggest the homemakers put up a frozen fruit puree to be used later in making Peach Velva. Directions for putting up the puree can be found in the bulletin "Making Velva Fruit At Home." If you'd like a copy, write to the Marketing Reports Division, Office of Marketing Services, U. S. Department of Agriculture, 208 Rhodes Building, Atlanta 3, Georgia. Your listeners

can receive copies by writing the U. S. Department of Agriculture,
Washington 25, D. C.

MATTRESS MAKE-OVER

Although new innerspring mattresses may not be available for sometime yet, many old ones can be made almost as good as new. Your listeners will welcome some tips on how to judge a good repair job--such as these suggestions from textile specialists of the U. S. Department of Agriculture.

To Get That Extra Bounce...

Take the mattress that needs repair to reputable workmen. A good repair job should include tying all loose ends of the coil springs and fluffing and replacing any worn out padding so the mattress will be firm and springy. If necessary, have the ticking replaced. For most mattresses, 6-ounce ticking makes a good cover, but some mattresses may require a heavier fabric. Always insist that all materials used in the mattress are thoroughly sterilized. This is required by law in most states. It's a good idea to get a written estimate of how much it will cost to renovate the mattress. To make a repair job worth while, cost should not exceed one-half the cost of the mattress when new.



*They'll be good
as new...*

HERE'S TO HOUSING

Today, farm families are in the midst of achieving further records in food production. But as the women come in-doors from tending their gardens, or as they feed extra farm hands or do home-canning, many are seeing their houses in post-war terms. They're interested in houses that will make work easier and answer needs of their families.

Planning for the Future

Typical of what states are doing toward post-war housing is a workshop program in Montana. Families are meeting with home management specialists of the Montana Extension Service in two-day sessions.

"Planning" is the theme of these get-togethers. On a check list, the men and women report the number of family members, the number of rooms they want, what utility and social features should be provided...in other words, the first step is to determine what the families want the improved house to do.

During the first day of the workshop, and after the check list is completed, the women...with the help of their husbands...plan their kitchens. All want large ones at first. But usually after the discussion period, the women are thinking in terms of a kitchen and a utility room. They see the value of a kitchen narrow enough to cut down unnecessary walking. This is done by designing a room in an unbroken U for the flow of work from right to left...that is, for the right-handed worker. Proper level of work tables, sink and cupboards comes in for discussion. The women have found there is no model kitchen plan. Each must design for her own needs.



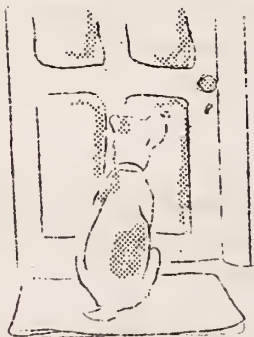
To Make Living Enjoyable...

The living-room plans are the high-light of the second day's sessions. This room must be planned for the comfort of family members alone and for the time when there are guests. To see how their plans will work, the men and women draw the living room to scale and cut out pieces of furniture from colored paper. The furniture is arranged for the best interests of Father and Mother...for junior who wants a study desk...and for teen-age daughter who wants to entertain and be proud of her home. The fireplace is set in the plan as a center of interest; windows go in for light on each unit of the room; doors are placed.



Planning With A Purpose

Similar cut-out plans are made for the bedroom. The bed is placed in straight lines of the room and with enough space next to the wall to allow for easier bedmaking. Other features that come in for study are cross ventilation, without drafts on the sleeper; good light over the dressing table; chest of drawers and closet close together; perhaps space for writing desk or reading chair.

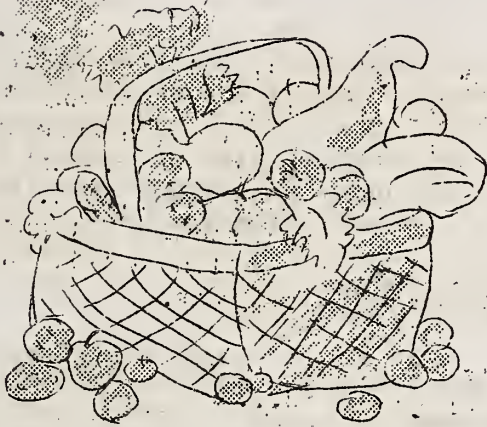


Could Be Used Elsewhere

The Montana example is one to recommend...that is, observing inconvenient features of the house and jotting down plans for post-war improved buildings.

Maybe your listeners would like to plan such a workshop in their own community...because now is the time for constructive planning of post-war homes.

JULY FOOD FORECAST



The July crop report issued by the U. S. Department of Agriculture gives us assurance that food production in the United States will be well above average this year... if not quite in the bumper class of 1942 and 1944.

They're On The Job

Farmers have planted about 350 million acres in the 52 crops which will furnish the nation most of its food. This is the second largest number of acres planted since the war...falling a bit from the record of last year.

Plenty of Bread

Good news comes in the increases in food grains. The wheat crop at 1,129 million bushels is 50 million bushels over the bumper crop last year. There is a record rice harvest in prospect and more oats than in 25 years. Also important to homemakers is the increase in sugar beets and cane...domestic sugar production should be about 25 percent above last year.

While there are very short crops of apples and sour cherries, there will be a record high peach production and large crops of pears, grapes, sweet cherries and prunes. Big crops of potatoes, other vegetables, tobacco and flaxseed are on the books.

It hasn't been corn weather in the "corn belt" this year...so production of this important grain is far below the level of the past three years.

However, the hay crop is the second largest in history and pastures have seldom looked better. Under present prospects the feed grain production should be ample for the livestock and poultry to be fed.

With ideal weather, the corn crop might bring a better yield than is now forecast, and it still remains to be seen what the harvest of grain sorghums...other feed crops...will be.



FRESH FOOD ROUNDUP

Strike up the band for more raw vegetable salads and colorful fruit combinations...while they're plentiful. They're cooling, too...for hot weather menus.

For example...tomatoes are more plentiful than they've been...and they're slightly cheaper at wholesale markets. They're mighty useful in summer meals...since they can be served whole and stuffed with any number of fillings...or they can be sliced and served on crisp leaves of lettuce as the easiest to fix...but always popular...of salads. And lettuce supplies are adequate enough for the demand currently, too. For the spice in those bland summer salads...your listeners should be thankful for the plentiful supply of onions...selling around ceiling level, but still reasonable enough for the most modest of food budgets.

Other good raw salad ingredients now available include reasonably priced green peppers...light supplies of cucumbers...and carrots, selling at moderate prices. Cabbage...the basis of many a good raw salad...is lighter in supply than it's been...but the demand has been light too...so the price is still reasonable and the quantity adequate.

Sweet corn is one of the best buys of the week...with plenty available at prices that are reasonable enough. It's a valuable vegetable these days...if you're looking for something that can be served alone or combined with other vegetables to equal advantage...even though we do use it as a food only. According to tradition...tuition at schools in colonial New England was paid frequently in corn.

Irish potatoes...every homemaker's standby...are more plentiful than they've been...the quality is generally good...and the price, reasonable. For green vegetables...your listeners should be able to find moderate supplies of snap beans...though the demand for them is good and the price is still a little high...and collards, selling at prices that are cheap. Lima beans are more plentiful...and the price, though still high, is a little lower than it's been.

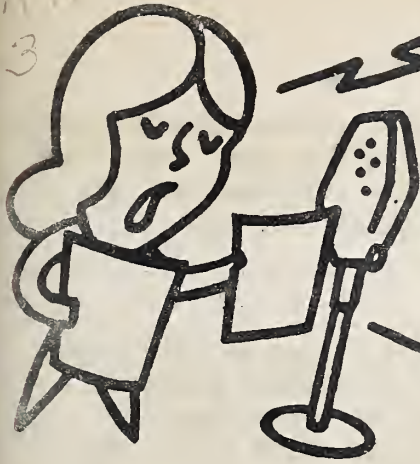
The same favorites are spotlight attractions in the fruit line as have been featured in the past few weeks--peaches, cantaloupes and watermelons. All are plentiful...all are reasonably priced, generally...though both cantaloupes and watermelons are due for a decline in supplies within a week or so.

* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

42
RHA
3

Atlanta, Georgia
July 21, 1945



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

LIBRARY
CURRENT SERIAL RECORD

OCT 1 - 1945

U. S. DEPARTMENT OF AGRICULTURE

GOLDEN HAZE



"All I do is lay 'em -"

The U. S. Department of Agriculture...along with many of our industries...is looking to future uses of products boomed during the war. For example, the Department is cooperating in surveys for increased household and industrial use of dried eggs.

In 1941 there were only 16 egg drying plants in this country, with a production of some seven million pounds a year...the dried egg products going chiefly for bakery products. Because our military forces and allies were in need of eggs in a convenient shipping form, facilities were increased to step up dried egg out-put. By 1944 there were 121 plants and production jumped to over 320 million pounds. Even though the war

years have seen great improvement in the quality of dried eggs, the demand is likely to drop back to pre-war levels unless additional uses are brought to light.

How They Can Be Used

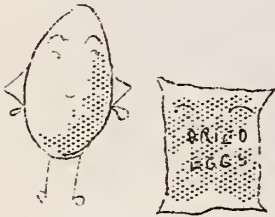
Surveys so far show that the use of dried eggs in cake and hot bread mixes is particularly bright. There is also a new outlet developing in the manufacture of all kinds of ice cream. Experiments have shown that dried eggs can be stored and added to an ice cream mix with less waste and greater

War Food Administration

U. S. Department of Agriculture

ease than the fresh or frozen eggs now generally used. There also is pretty general agreement among ice cream manufacturers that dried eggs, like fresh and frozen eggs, improve the whipping qualities of the ice cream and add color, food value, smoothness and stiffness to the final product.

Understudy



Supplementary ...

Dried eggs may never replace fresh eggs in home cooking. However, if they're sold in 5-ounce packages, they might well be a supplement to shell eggs for many cooking uses. And dried eggs offer a good way to store spring surplus for winter use and thereby equalize prices.

To find the secret of successfully keeping dried eggs over a period of several months, food research specialists of the U. S. Department of Agriculture recently conducted a series of experiments. The secret, their tests showed, is proper storage temperature.

When stored at temperatures below 60 degrees F., dried whole eggs retained their original quality characteristics for a year. Scrambled eggs made of the year-old dried eggs were tender and creamy, and cakes made from the dried eggs were indistinguishable from those made with fresh eggs.

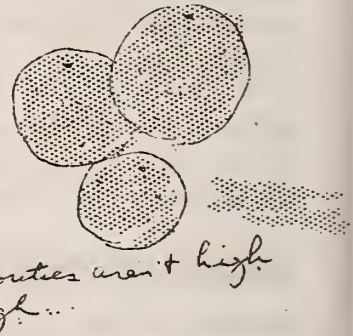
ORANGE QUEUE

A transportation problem spelled with capital letters is keeping that record crop of California oranges from moving east.

Here's How It's Spelled

It seems all the railroad lines west of the Mississippi river are congested. Troop deployment...plus heavy production of many fruits and vegetables in California...plus labor shortages...plus limited railroad facilities to handle the gigantic transportation task--all have aggravated the problem.

Loading holidays have had to be established. This means that until September 1st, no freight of any kind, except Army and Navy equipment, can move on Saturday and Sunday. While the measure allows railroad employees to clear up terminal centers, it cuts down freight movement east. Since refrigerator cars must be shared for all perishable foods, there does not seem to be a very hopeful prospect for more than adequate supplies of oranges moving east this year.. But there should be plenty of other Vitamin C rich fruits and vegetables available in Victory Gardens here in the South.



CUT TO ORDER

Government purchases of beef and lamb were reduced recently. By this action, the greatest possible share of the meat currently produced will be available to civilians.

Instead of 30 percent of Federally inspected army-style beef going to Government buyers, 25 percent will be taken. The set-aside lamb from Federally inspected plants has been cut from 15 percent to 10 percent of the current production. These reductions were made so that the amount of beef and lamb obtained under the set-aside orders will be in line with current allocations of meat to military and other Government claimants. This is another instance where Government food allocations have been so planned that purchases may be curtailed during the season of light production.

FALL FOR IT

From the reports coming in to USDA's Victory Garden Headquarters it's plain that the weather has slowed down most gardeners throughout the country. In some areas, it's rained too much. In others, it's been dry as the well known bone. In a few areas, it's been just right--and the gardens are flourishing.



However, taking the country as a whole, garden production this year stands below even last year's production... which was itself a drop from the 1943 record. And that's not good, considering the fact that the need for home grown food is greater this year than it's been at any time since the war started. Civilian share of the 1945 pack of commercially canned fruits and vegetables is smaller than the amount civilians got in 1944--seven percent less canned fruit and 19 percent less canned vegetables.

Get Out And Dig!

So, fall gardening is in order...both in those areas where gardens up to now have done poorly and in those places where gardens have grown beautifully.

It's Worth The Effort

A couple of good angles on the benefits of fall gardening are: (a) most insects stop bothering vegetables about the time fall crops start growing and (b) weeds tend to grow less vigorously during the late summer and early fall. Also, the later in the year your listeners can eat fresh vegetables from their gardens, the longer they'll put off the time when they fall back on canned goods for most of the vegetable portion of their menus.

BUG BARRIER

Bottled armor is how you might describe insect repellents developed by entomologists of the U. S. Department of Agriculture for use by the allied armies. Although these repellents have been in use by the armed forces against a variety of insects since 1942, the story of their development has just been released.

Where Was This On Your Last Bout With Mosquitoes?

Basic ingredient of the repellents is a compound called dimethyl phthalate (di moth' il thal'ate.) The entomologists found this to be more effective for preventing bites of malaria mosquito than any other compound previously known. And tests by the Food and Drug Administration showed that dimethyl phthalate was safe to use on the skin. Further research by the entomologists resulted in a mixture of this and other materials that was even more effective than the pure dimethyl phthalate. For example, some repellents were not effective on certain individuals, but when the repellents were mixed, good results were experienced on all individual tests. And the studies showed that the mixture would protect against many species of biting insects. It could be used to treat clothing so that it was a guard against chiggers...and, to a lesser degree, against woodticks.



As a result of these findings, it was possible for the armed forces to issue a single repellent to protect the fighting man against a variety of insects.

Bugless Biteless Future

The repellent is not yet available for civilian use, but its development promises protection from insects for woodsmen, picnickers and others who wish to enjoy outdoor life in the postwar world.

HANDLE WITH CARE

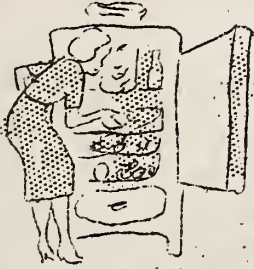
The word on bathing suits, this season, is "Treat 'em gently!" Remind your listeners that most bathing suits are made of rayon. Rayon is weaker when wet. Rayon dries slowly.

Here are some tips from textile specialists of the U. S. Department of Agriculture you may pass along: (1) take off a wet bathing suit gently; (2) wash the suit in mild suds frequently, particularly after salt water dips; (3) avoid twisting or wringing the wet suit; (4) in putting the suit out to dry, see to it that the weight of the fabric is well distributed, and (5) dry quickly.



IT'S ON ICE

The homemaker checks on food in the refrigerator to know what will be on family menus in the days ahead. On a much larger scale, the U. S. Department of Agriculture reviews food stocks in the nation's cold storage warehouses to see what will be available for millions of homes for weeks and months in advance.



Take stock

A monthly report by the Department of Agriculture aids food producers and processors, as well as distributors and the Government, to make more workable food plans. Food men from coast to coast study the figures and graphs that apply to their business. They learn where there is available space and where warehouses are filled, and they can figure methods to handle the constant flow of food products.

If it were not for the facilities of the huge storage industry there would be a great many bare spots on America's dinner tables.

It's true that the storing of grain is as old as history. But artificial refrigeration...where temperatures can be made and controlled within a fraction of a degree...is relatively new. Because of this ability to manufacture and control weather, industry sees that we have out-of-season foods that are often impossible to distinguish from fresh foods.

Food The Year 'Round

Most agricultural products are highly seasonal. They are at a peak of production perhaps for only a few weeks. With our storage system, this temporary abundance may be stored for later use...up to ten months is the storage season. The billions of pounds of food held in millions of cubic feet of storage capacity also means protection to the families who can't produce their own food.

Two major kinds of storage space are reported on by the U. S. Department of Agriculture--"freezer" and "cooler." It's necessary to freeze some products...such as certain types of meat, frozen fruits and vegetables, fish, butter...to protect them. Others, such as cheese, apples and eggs may be stored in coolers at temperatures just above freezing.

The homemaker can also take some tips from cold storage specialists on getting the best use of her home refrigerator and locker space. Industry has learned since the war that many foods formerly held in commercial cold storage did not require freezer or cooler protection and were taking up limited space. The homemaker can follow the same principle. If storage room is a problem, sugar preserved foods such as jams and syrup, fresh foods such as potatoes, sweet potatoes, onions and squash, and dried fruits need not go in the refrigerator.

TOMATOES FOR TOMORROW



News that the civilian supply of commercially canned tomatoes will be smaller this year than last is your cue to urge home canners to put up tomatoes this season.

Talking points? Here's what canning specialists of the U. S. Department of Agriculture have to say:

"Rich in Vitamin C, the tangy flavor and brilliant red color will add zest to winter meals...tomatoes are the easiest of all vegetables to can. They may safely be put up by the boiling water bath method. They are the one common garden vegetable that requires no pressure canner."

Tell your listeners to:

- (1) Choose only ripe, firm perfect tomatoes for canning.
- (2) Make peeling easy by putting the tomatoes in a wire basket or thin cloth and dipping first in boiling water for a minute and then into cold water.
- (3) Quarter the tomatoes so they will heat through quickly.
- (4) Process in a boiling water bath.
- (5) Cool jars overnight, right side up and away from drafts.

OBJECTION SUSTAINED

From earlier Roundup stories you've learned about industrial feeding in many war plants today. The way that the Ryan Aeronautical Company of San Diego, California, handles its feeding of several thousand workers is highly successful because employees have a say in how the cafeteria is run. There's the way the employee-participation system works.

Culinary Committee

Any suggestions or criticism which employees wish to make are given to department representatives who bring them before the cafeteria committee. This committee consists of eleven rotating members and four permanent ones. The permanent members are a representative of the factory manager's office, a member of the public relations department, the chief steward, and the nutritionist. The rotating members are employees from different departments in the office and factory and are chosen solely on the basis of seniority--regardless of race, color, or sex.

These members serve for two months and then are replaced by the next in line in seniority.

When a new committee comes in, the chief steward shows them through the kitchen and storerooms to give them a picture of available facilities and to explain why the service is arranged as it is. Then the nutritionist explains the requirements for an adequate diet, and what the cafeteria is doing about it.

The new committee members ask any questions they like...then they go out into the plant and discuss the service with their fellow workmen. In this way employees learn how their cafeteria works. Then if they feel that any changes should be made, they pass their ideas to their committee man. And thus the food service is made to suit the workers as much as possible.

More And Bigger Pies

When the cafeteria was first started, for example, the pieces of pie were small and sold for five cents a slice. The only trouble was that very little pie was sold. Employees wanted larger pieces and they told the committee so. They considered the request and decided to offer a sixth of a pie for 10 cents. Pie sales now are three times what they had been.



Upon another occasion, the chief steward noticed that although there was always a big bowl of soup crackers at each end of the soup kitchen, few people ate any crackers. Finally an engineering representative on the committee said that the employees weren't used to dipping up the oyster type crackers with the long-handled ladle they were expected to use. He suggested that a scoop be used instead. Now Ryanites eat crackers with their soup.

Catch Their Eye

There have been many other changes brought about by suggestions from employees, but perhaps these examples will make their point. It's not always what you prepare, but how you set the stage for the food on your table that counts.

FRESH FOOD ROUNDUP

Can if you possibly can can is the advice for your homemakers these days of fresh peaches...and that's with no reference to the dance floors. Peaches are plentiful...and they're certainly reasonable enough in price for wise homemakers to be buying lots to put up for next winter. But now's the time...since they'll soon be on the decline. And while we're on the subject of fresh fruits...there are still plenty of both watermelons and cantaloupes to keep summertime dining tables colorful and tempting. Both are reasonably priced, too.

Vegetables for thrifty minded homemakers to keep an eye on these days include cabbage...that boon to a hurried meal for its adaptability as a crisp cool raw salad or as a main cooked vegetable. It's cheap on most markets. There's plenty of sweet corn, too...and moderate supplies of okra, a little higher in price, and tomatoes, if your listeners like the old favorites of gumbo and succotash. Those tomatoes are more plentiful than they've been...and they're about as cheap as they've been at any time this year. Good quality on the whole, too.

For those dinner tables that're lacking meat...the plentiful supply of protein rich field peas should be welcome. They're reasonable enough...and they're mighty nutritious. Irish potatoes are in fair supply...and they're selling at reasonable prices.

Other available vegetables include moderate supplies of snap beans... more reasonable in cost than they've been...and light quantities of lima beans, still a little high priced.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

742
R11A
me



Atlanta, Georgia
July 28, 1945

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

SAFE TO TRAVEL



The white, tissue-thin stamp you may see on luncheon and sausage meats assures the same protection as the more familiar purple one for other meats. It seems that these white productions of the purple stamp make a better contrast against the color of meat loaves and are easier to read.

At any rate...the white stamp carries the same benefits as the purple one. That is, the product comes from a Federally inspected meat plant, it's clean and wholesome, and safe to move in interstate trade.

Thorough Inspection

The inspection of cold meats and sausage is a rather complicated business. First, the meat must be approved. Also the other ingredients used... such as vegetables, cereals, soya flour, seasonings and vinegar... must be clean and safe to eat. The inspection does not stop here, for a check is also made on the mixing and processing. For example, all pork products that are to be eaten without further cooking are required to be heated to a certain temperature to eliminate the danger of trichinae.

War Food Administration

U. S. Department of Agriculture

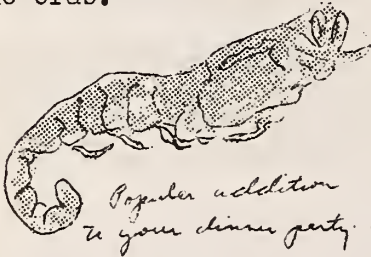
FOR YOUR INFORMATION

Your listeners might be interested to know that the Federal inspection stamp also gives them some idea as to the contents of meat loaves and sausage. Sausage may not contain more than a total of $3\frac{1}{2}$ percent of cereal, vegetable starch, soya flour, dried milk or dried skim milk. When such ingredients are used in the sausage, the label on the product must say that these food items have been added. Only a certain percentage of moisture and fat content is allowed; too. Most other meat products... like chili con carne, corned beef hash, liver products, and scrapple... have a minimum meat requirement. For example, scrapple must be 40 percent meat.

All these guarantees come with the purple or white stamp of Federal meat inspection...so, when buying processed meats, it's a wise plan to look for the round Federal meat inspection stamp.

TALE OF A SHRIMP

Shrimp is the most popular crustacean in the United States. Americans eat ten times as much shrimp as lobster and half again as much as they do crab.



The heavy production season for shrimp is now under way in the States along the Gulf of Mexico, and though this shellfish is available at any season, more will be marketed from now until December. It seems that of the 150 million pounds of shrimp taken from the sea each year for cocktails, salads and appetizing cooked dishes, 85 percent comes from the Gulf

coast, and 66 percent from the State of Louisiana alone.

Here's What He's Like

Few people in the inland sections of the country have ever seen a whole shrimp, for usually only the tail is marketed. In life the shrimp looks much like a small lobster, but the claws are so small that most people would fail to notice them. The edible meat is in the tail or abdomen so the claws and head are removed before the shrimp is shipped. The living shrimp is pale green or gray and rather transparent. The pink or reddish colors develop upon cooking.

As for the life story of a shrimp... it is now known that the shrimp lays it's eggs during April, May and June in the waters of the Gulf or ocean.

The parent shrimp leaves the eggs at the mercy of the currents. When the young hatch, they move into the surface waters of the bays and sounds where river drainage provides food.

Since the spawning season extends over a period of several months, young shrimp are arriving in the coastal area throughout the entire summer. The earliest arrivals reach commercial size (about 4 inches) during the month of July, and by September practically the entire catch is made up of young shrimp from the preceding spring.

If You Want Bigger Ones

In the winter, the larger shrimp move out into the open Atlantic or the Gulf to escape the chilly inside waters, and winter fisheries get these so-called jumbo shrimp from March through June. Since no two year shrimp have ever been found, it is believed that shrimp die after spawning, at the age of about a year.

Canned shrimp has been for many years the most familiar market form. During the war, shrimp canning declined because of the shortage of cannery labor and the attractive prices obtainable for fresh shrimp. Also, with the advance in food technology, fresh shrimp cooked and peeled and fresh shrimp frozen are becoming increasingly better known.

ALL IN A LATHER

Some 100 million pounds more of the heavy-duty laundry type soap flakes and powders are going to be made for civilians in the coming months. Also army requirements for soap are expected to be lower during the next six months. These two factors...plus the amount of soap now scheduled for civilians...should slow down the run on this commodity.

No Need To Hoard

At present many homemakers raid their grocery store as soon as a new shipment of a favorite soap arrives because they fear rationing. Secretary of agriculture Anderson says he does not plan any soap rationing program. He is the official to authorize such a move, and he says the step is too difficult to undertake and not necessary at this time. He believes that if people know the supply of soap is adequate, they will buy more in accordance with their current needs.



Here are the facts on the supply situation. Although our national stocks of fats and oils are limited, the share of these products going into soap for civilians in 1945 is more than the quantity used before the war. The reduction in army requirements will also mean more soap for the people here at home.



Dish washing made
easier too -

Another optimistic note is that in regard to heavy-duty laundry types of soap. The Department of Agriculture has issued a new regulation whereby manufacturers of laundry chips, flakes, powders and granular soaps will use more water-softening builder material and reduce the quantity of the ingredients made from fats and oils. This regulation will not

decrease the cleansing qualities of these laundry soaps. And those 100 million extra pounds...an increase of 10 percent... can be made without the use of additional fats and oils. It should be made clear, though, that this measure applies only to laundry-types of soap and does not change the formulas for bar soap or fine granulated or flake soaps.



FAIR AND SQUARE

It's appetite and eye appeal that sell nutrition to the family, say home economists of the U. S. Department of Agriculture.



In planning meals, they suggest that the home-maker try to work out interesting contrasts - crisp cabbage slaw with baked beans...crunchy toast with soup, chopped celery with peanut butter as sandwich filling.

Here are more of their ideas: don't serve all water vegetables. And avoid serving two or more starchy vegetables at the same meal. In a vegetable plate dinner, it's often a good idea to fry or scallop one vegetable--or make it into fritters or croquettes--to provide rich flavor, crisp texture, and stick-to-the-ribs satisfaction.

Garnishes give foods eye appeal and flavor accent. The good cook uses parsley, watercress, and a dash of paprika. And she makes the color of the foods themselves contribute...like the bright red of tomatoes, on a cool bed of salad greens.

Lacking appetite appeal, even a nutritious meal may go half eaten, warn the home economists. For example--though good foods in themselves--macaroni and cheese, creamed cauliflower, mashed potatoes, white bread,

milk, and vanilla pudding would make an unhappy combination because all are pale, soft and bland.

Sounds Good Enough To Eat

Picture instead the attractive gold and green of this menu: cheese souffle, broccoli or snap beans, parsley potatoes, raw carrot sticks, whole wheat muffins with marmalade, milk, and fruit cup. This menu offers appetizing contrasts: crisp carrot sticks to fluffy souffle, tart fruit cup to bland potatoes. Most important, it adds up nutritionally to a well-balanced meal.

UNINVITED RUG CUTTERS

Remind your listeners that this is a good time to check on carpet beetles-- or buffalo moths, as they are sometimes called. In the spring months, the adult beetle lays the eggs. She chooses such places as floor cracks, baseboards and in piles of clothing and furniture covers. The soft white eggs hatch in from eight to 15 days. And immediately the young larvae begin to feed on whatever animal fiber is closest at hand. First evidence the householder has of their presence, may be when she finds the edge of her living room rug eaten away.



To check carpet beetles, entomologists of the U. S. Department of Agriculture advise homemakers to look at the underside of rugs and in piles of clothing. Carpet beetle larvae feed on animal fibers, both silk and wool. They also eat starchy and floury material. After they have eaten their fill for a while, the larvae may go some distance from their feeding ground to hide. The larvae choose lodging places out of reach in ordinary house cleaning. They may be hiding behind baseboards and moldings, under the floors and between the walls.



I hunt 'em and fight...

Keep 'em On The Run

The householder may get rid of hiding places of the insect by filling floor cracks and the cracks about baseboards with a good filler. The persistent use of oil-pyrethrum sprays and frequent cleaning of rugs on both sides will usually enable the homemaker to get rid of carpet beetle larvae. In case of heavy infestation, the best way to get rid of carpet beetle larvae is through fumigation or with a power sprayer in the hands of a pest-control operator.

DO'S ON MILDEW

If it's been raining in your area recently or if the weather has been humid, chances are that homemakers are fighting or will have to fight

mildew. The Bureau of Human Nutrition and Home Economics has some tips on preventing mildew.



The wise thing to do...

To keep the whole house from becoming musty and moldy, it may be worth while to build a fire in the central heating system or in each room.. Windows and doors should be left open while the fires are going so the air will circulate freely. Floors and woodwork can be protected from mold growth by wiping them with a damp cloth wrung out in water and a little kerosene. A five to 10 per cent borax solution will do the same thing.

Here's What You Can Do

Closets, dresser drawers, basements or cellars are particularly susceptible to mildew because they're closed, dark and may hold the warmth and dampness. Homemakers need to take special pains to keep these areas dry, clean and well-aired. An electric light left burning in the closets will help dry the atmosphere. An open jar of calcium chloride (which may be obtained at hardware stores) will absorb moisture, too. But because it turns into liquid as it absorbs moisture, the calcium chloride will need to be changed often.

Clothing tucked away in drawers should be brought out for a few hours of sunning, drying and airing once or twice during the summer, particularly after a rainy spell. The storage places can be cleaned and dried while the clothes are sunning.

Musty odors in basements will usually disappear if the house is well heated and aired. If they persist, the homemaker can sprinkle the floor of the basement with bleaching powder, chloride of lime. Advise them to let it stay until the mustiness has gone and then sweep up the powder and scrub the floor.

PREFACE TO WARMTH

In nautical terms, to "snug down a ship" means to get it ready for a gale, even though the prospect of a gale or just a heavy frost seems remote these summer days, you may remind your listeners that this is a good time to "snug down ship". In other words, it's a good time to do what they can to make their houses weather tight for winter. News of the heating fuel shortage means that thrifty and proper use of fuel will be a "must" in every household this year.

As a means of getting ready for a lean fuel year, housing engineers of the U. S. Department of Agriculture suggest caulking of cracks and the

installing of storm sashes, weather strips and insulation material where needed.

And in answer to that inevitable question on supply, you may tell your listeners the WPB expects it to be adequate. Zinc weather stripping has been on the market all along. Now bronze and brass weather strippings are being manufactured for civilian use. As for insulating material, dealers' stocks at present are fair, and the prospect is that they will get better since manufacturers may get the raw material they need. The supply of storm sash for windows and doors will likely improve. It will be sufficient to meet legitimate demands, but because of the lumber shortage, the government asks that householders install storm sash only where a rigorous climate makes it necessary.



AT THE MEAT MARKET



Homemakers will be able to obtain a little more beef, veal and lamb at their meat counters in the coming weeks.. and at lower point values.

Chief reason for the immediate improvement in the beef supply is that the military and other government buyers are going to be taking less of the army style beef produced by federally inspected slaughter plants...20 percent of the total instead of 25 percent. There will also be 10 percent more utility grade beef available than in the past few months. In addition, homemakers can expect more frankfurters, luncheon loaves and sausage since the government requirement for Canner and Cutter grades of beef has been reduced from 65 to 55 percent of the amount produced in federally inspected plants.

So...along with the smaller government purchases...the beef picture begins to brighten a bit.

In August the normal seasonal movement of grass-fed cattle to market begins. So...along with the smaller government purchases...the beef picture begins to brighten a bit.

...And More Lamb

There will be a slight increase of lamb, too, due to seasonal increases in marketings. The set-aside order on lamb was terminated July 22, because government agencies can get adequate supplies of lamb and mutton through open market purchasing.

SWEET STORY!

Civilians in areas east of the Mississippi river will receive 40 thousand additional tons of sugar between July and September due to a re-distribution of civilian sugar supplies. The Secretary of Agriculture has announced that military procurement of sugar is decreased by 40,000 tons.

This action does not increase the total supply for civilian usage, but does make 40 thousand tons more sugar available from Atlantic and Gulf refineries, for civilian use in shortage areas east of the Mississippi River.

FRESH FOOD ROUNDUP

Colorful fresh vegetable and fruit meals are still predominating and will for most homemakers as long as the weatherman stays on his theme song of "warmer today". So the plentiful supplies of a variety of fresh produce on most Southern markets should be encouraging. There are adequate supplies of protein rich field peas at moderate prices. And along that line are plenty of snap beans, reasonably priced, and light but increasing quantities of limas available at prices that--though still a little high--are cheaper than they've been.

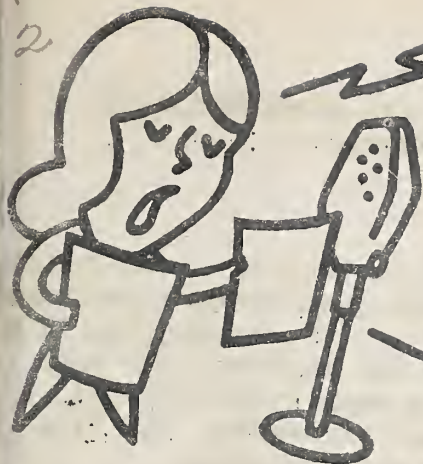
There's plenty of cabbage available, cheap in price but rich in food value and as a source of many a good summer time salad. There's a little Michigan celery to add to the raw cabbage for salads, too...and lots of tomatoes. Sweet corn--whether you ignore Emily Post and tie a napkin around your neck to eat it on the cob, or chop it off and stew it...is one of the best of summer vegetables now at the disposal of homemakers. It's plentiful and reasonable. Other nutritious vegetables your homemakers should find these days are okra and Irish potatoes, both in moderate supply.

Summer time favorites of peaches, cantaloupes and watermelons still high-light fresh food news...but they're all heading towards a seasonal decline in supply soon. To add to that fruit list, canning-minded homemakers should be finding a few pineapple pears available from Georgia orchards that are just right for canning for next winter's fruit supply.

* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

42
211A
2



Atlanta 3, Georgia
August 4, 1945

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

A POCKET FULL OF RICE



*lots of pockets
of rice...*

Like a lot of other foods in the limelight, rice goes its way...now you see it, now you don't. Right now, supplies are pretty well used up; but it is estimated that the current rice crop will be the largest in history. The current situation is not at all unusual because retailers have no yen to carry over big stocks. Rice has a way of getting buggy and rancid...and the customers don't like it that way. The truth is that Americans don't eat as much rice in the summer as they do in the winter.

Last year, there was an enormous demand for rice. The crop yielded 18 and a quarter million pockets (a pocket is a hundred pound bag.) This year's crop is estimated at nearly 20 and a half million pockets. Translated into pounds, this amounts to

over two billion pounds. Some of this record harvest will be sent to the Pacific—how much, we have no way of knowing yet. Recommendations have been made, but nothing has been signed on the line.

More Pockets Wanted

Demands have increased all across the board. Puerto Rico and Cuba would like more, because they are a rice-eating people, and they have the money to purchase it. So far, their allocation has been limited. No telling what they would take if the sky were the limit. Another factor in the

War Food Administration
U. S. Department of Agriculture

increased demand is the situation in the Pacific. Our Armed Forces are supplying the native troops which are helping us there.

More In Prospect

Because the needs of our military forces and liberated peoples in the Pacific were so great, all available rice since March of this year has been purchased by the Government. Within the last few days there has been a reduction in the amount of rice that millers in the Southern states and California are required to set aside for Government purchases. This means civilians will have slightly more of this commodity during the next two months. The rice that will be available by this action will be from the 1945 crop.

PROTEIN PARLEY

The question arises, "What about protein in planning meals, now that meat's in short supply?"



...an unrationed
protein source--

Food specialists of the U. S. Department of Agriculture point out that protein--the food substance that builds and repairs body tissues--is found in many different foods. Meat is one of the most popular sources. Poultry, fish, eggs, milk and milk products are other sources of animal protein. Good plant protein comes from such foods as cereals, dried beans and peas, from peanuts and from soybeans.

Nutritionists never have expected that all of a day's supply of protein would come from animal foods. In this country, about a fourth of the protein in meals comes from cereals. Many

American style dishes use one of the protein foods to supplement another in highly nourishing combinations. Oatmeal and milk, macaroni and cheese, milk and egg custard and corn pudding are examples. Food scientists have found the protein of peanuts and wheat supplement each other remarkably well... so a peanut butter sandwich does a good job on the protein side. In other cases, grain food does a better protein job when it's teamed up with the animal protein of milk.

You can assure your listeners that there's no serious shortage of protein in the United States even when there isn't so much meat, eggs and poultry available. Last year's food supplies for civilians in this country provided enough proteins to allow an average of 100 grams a day. The National Research Council's yardstick of good nutrition



...and another--

calls for about 70 grams of protein a day for a man...60 grams for a woman. Remind your listeners that the smart way is to spread out proteins from animal sources with the more plentiful proteins from plant foods.

MORE ON MILDEW

Last week, you recall, Round-up carried a story on preventing mildew. Another angle your listeners will be interested in is mildew-proofing. Here are some suggestions from textile specialists of the U. S. Department of Agriculture.

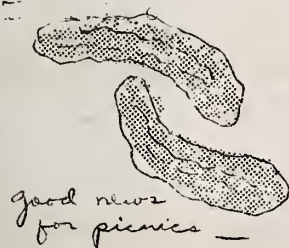
Duck or canvas curtains can be mildew-proofed with a treatment using soap and cadmium chloride, a chemical that can usually be obtained at drug stores. You'll want to warn your listeners to keep the crystals out of reach of children and pets since they are poisonous if taken internally.

Here's How You Do It

The material to be mildew-proofed should be soaked for 20 minutes in enough hot soapy water to cover it. Then the fabric, thoroughly wet with soap, is immediately immersed in a solution of cadmium chloride--one and one-half ounces of crystals for each gallon of water. The fabric is heated in this solution about 15 minutes...then, without being rinsed...it's wrung out and hung on a rope line. A metal one will discolor the material. It's the combination of soap with the cadmium chloride that does the trick. Copper sulphate, the garden insecticide, is another chemical that can be used the same way with soap for making cloth mildew-resistant. Copper sulphate, however, leaves a slight blue tinge to the material.

Slip covers for porch furniture, awnings and other similar household materials can be treated with either of these chemicals. But the treatments should not be recommended for garments because they have not been tested for their toxic properties.

PICKLE PICTURE



The 1945 crop of cucumbers for pickling will probably be the largest in cuke chronology. Roundly, it comes to between 9 and 10 million bushels of cucumbers. Last year, USDA provided for the reservation of 40 percent of the '44 crop of cucumber pickles and pickle products for the Army. This year the Army finds itself with enough left over to waive a repeat set-aside.

This is good news for civilians. Traditionally, Americans are keen for pickle products. And record crop plus the Army's hold-overs, means that you can have all the sour and dill pickles your palate craves.

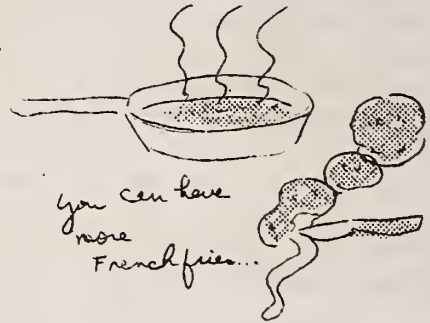


One fly hovers over the sweet pickle barrel. And that's sugar. Last year, processors were allowed 70 percent of the amount of sugar they used in 1941 for processing and canning all pickles. This year, however, they are getting only 50 percent. This spells a large amount of sour and dill pickles--and soft and low on the sweet products. It is likely that the processors will choose to sink their sugar supplies in the production of sweet relish...made up of odd-shaped pickles not practical for other uses. On the other hand, processors might hold over some of their cucumber supplies by brining them. Such salted cucumbers will last a long time, and can be pulled out at a later date and converted into sweet pickles, relish or processed dill.

LARD AND LOGIC

Civilians in those sections of the country where lard has been scarce will be seeing an improvement in supply. This doesn't mean any increase in lard production. It means that the Army and other non-civilian users are taking a cut in order to make more lard available in areas of critical shortages. Ten million pounds more Federally inspected lard will be available for civilians.

At present, a little better than 75 percent of our total supply of lard is Federally inspected. The consumer--civilian or otherwise--is assured that such a product was rendered from fresh, clean, sound fatty tissues from hogs in good health at the time of slaughter...and that the high standards of Federal meat inspection have been met all along the line until the lard leaves the packing house. Federally inspected lard can be identified by the circular inspection legend on the display panel of the label around the lard carton.



EGG OF THE FUTURE

It takes breeding to make a good egg. For evidence, poultry scientists of the U. S. Department of Agriculture cite the qualities of eggs produced by specially bred hens at the Beltsville Research Center.

Just Like People--There're All Kinds

One line of hens lays eggs that have unusually good keeping qualities. Infertile eggs from this strain retain good table quality for two weeks when stored at a temperature as high as 100 degrees F. Another line produces

eggs that ship and store well because they have thicker, less porous, and stronger shells. Eggs almost entirely free from blood spots are produced by another specially bred line. Still another line lays eggs that have a larger percentage of thick white than usual. Those eggs fry and poach better than the ordinary egg.



*Better bred
these days...*

Any progressive poultryman--say the scientists--can apply the principles of breeding and selection to produce these good eggs. And the prospect is, the egg of the future will have better keeping qualities as well as other improvements that make it a better egg.

SPUD SPURT



*on his way
to market...*

Potatoes are again rolling to market. Pipelines and pantries will begin to look more normal. Current shipments indicate ample supplies.

Fortunately, shipping will not be a jericho because the spuds are moving in from far-flung areas. Cars are rolling in from New York and New Jersey...from as far west as Washington, California, Nebraska, and Oregon...and Idaho, of course, is maintaining her spot in the spud world.

Use 'Em Now

Because summer spuds have a lower starch content and higher moisture make-up than the later varieties, they don't keep as well. So it's a good notion to keep abreast of your supplies.

POP GOES THE RECORD

Popcorn records continue to pop according to mid-summer crop reports. This year, we expect even more than the record harvest of 1944.

Iowa, the top producing state, expects a 45 percent increase in the number of acres planted. Oklahoma ranks second only to Iowa. Indiana and Nebraska are close behind.

The ears of popcorn are smaller than field or table corn, so the yield is less per acre. And without harvesting machinery, picking the corn is backbreaking work. So the price for popcorn has to be sufficiently attractive to make it worth the farmer's time and effort.

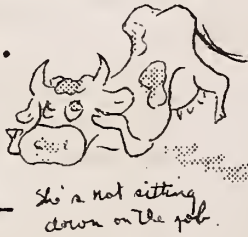
Good Winter-Time Sport

The anticipated shortage of sweet confectionery may have influenced the increased acreage on popcorn. Next winter you can probably plan on making popcorn balls with corn syrup or molasses of some kind to fill that sweet tooth.

COLOR SPREAD

Civilians will have access to about 100 million pounds of butter during August... an increase of around 15 million pounds over July.

There are a couple of reasons for the improvement. The Armed Forces have reduced their domestic purchases because they are getting some butter from Denmark for use by our troops in Europe. Also...the August production of butter now looks slightly higher than was first estimated.



The ration value remains at 16 points per pound, the OPA announces, because of the recent point reduction from 24 points.

THE BIG THIRD



This has been a great year for conferences that have made headlines in the allied world. One important meeting, however, that your listeners probably haven't heard too much about... but which will affect their future...is the Inter-American Conference on Agriculture in Caracas, Venezuela, which ended last week.

Meeting With A Meaning

This was the third such meeting. The first was held in Washington, D. C., during the depression to plan a defense against sagging world markets and price-wrecking surpluses. The second was in Mexico City in 1942, and its problem was the production of food and raw materials essential for war.

Food For Peace

The last meeting had a more cheerful outlook...for its concern was to meet the problems of peace. Some of the questions it considered were:

How can the present high production capacity of the Americas be used for a higher standard of living for all people?

How can international cooperation in production and marketing be achieved?

By what means can individual countries provide a better diet for their people?

Cooperation Essential

How the answers to these and other questions discussed at the conference will affect your listeners is evident. We are dependent on the other Americas for important foods such as coffee...cocoa...bananas...and many kinds of spices. North America also looks to her neighbors for other products--rubber, quinine, and insecticides for the garden. On the other hand, the United States supplies her neighbors with manufactured articles, wheat, and other grains.



Another important point is the interchange of scientific information at the conference, which will help all countries involved. By pooling knowledge, each country has gained information to help overcome insects and pests that affect certain types of fruits and vegetables. It is not too much to hope that eventually some such information will minimize the need for quarantines so that your listeners may have new kinds of fruits from the other Americas on their tables.

BREAD NOTES

Summer is a time of plenty in good vegetables...peaches...the all-time favorites of watermelon and cantaloupe...to add sparkle to your homemakers' menus. But it's also a time of greater chance of food spoilage...so your listeners should appreciate a few tips on keeping a staple such as bread in good condition right down to the heel...and we aren't speaking of Achilles'. First of all...the refrigerator's the best of storage places for fresh bread. For old bread that's being saved for bread crumbs...store in a cloth bag or a ventilated box...so that the crumbs can dry out without moulding, since those bread crumbs are needed in many a delicious dish. Even corn bread and biscuits can be dried out in the oven and stored for such uses. Coarse crumbs are particularly good to use in meat loaves or stuffings, and fine crumbs can be salvaged from waste by putting them to good use in breading croquettes and other foods for frying.

FRESH FOOD ROUNDUP

Canning reminders to your industrious homemakers can't be made too often these days...particularly with some of the favorite fresh products well on their seasonal decline. Peaches, for instance--though still available--are past their peak and are due for a disappearing act shortly...so if your listeners are planning to can any more of them for next winter, now's the time.

And speaking of fruits...cantaloupes, too, are on their way out as a plentiful summer fruit. However, your homemakers should be able to brighten the breakfast table with a few honeydew melons now and then...though the supply is light. Watermelons are still plentiful...and the price isn't too exorbitant..

As for nutritious vegetables...sweet corn is still in adequate supply, though not as plentiful as it's been, and the price has gone up in consequence. But there are lots of other good buys. Snap beans are plentiful...and they're cheaper than they've been. And you can repeat that sentence for lima beans. Limas, in fact, are increasing in supplies. The moderate supplies of cabbage available are well placed in the line of cheapest of good buys of the week.

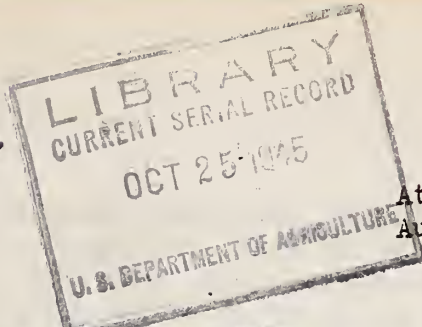
Plenty of tomatoes are available on most Southern markets...selling at about the same prices as they've been for the past week or two. Irish potatoes are now plentiful...and they're rolling in from any number of places...so if you're looking for an item to hang a few recipe suggestions to, make it spuds in all the varieties of ways they can be served. Protein-rich field peas continue in moderate supplies at cheap prices.

For something different in the way of the usual nourishing summer vegetables, you might suggest that your homemakers keep an eye out for rutabagas now coming from Virginia. Supplies aren't large...but the demand for what there is is mighty small...and they're too nutritious to go to waste. Sweet potatoes are picking up, too, and they're cheaper than they've been.

* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* *
* * * * *

1.942
F3R114



Atlanta, Georgia
August 11, 1945



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

POULTRY PROSPECTUS



There's a new marketing order on poultry. The plan, effective August 13, will help the armed forces get the poultry they require and at the same time protect civilian needs. The Department of Agriculture and the U. S. Quartermaster Corps are cooperating on the program.

Chicken has always received special billing in the American menu. No wonder then that a serving of chicken to our fighting men and women brings thoughts of feasts at home. And medical corps men consider chicken a "must" in the diets at hospitals and rest camps in this country and abroad.

Military Needs Come First

It has been difficult to fill military needs because the supply of poultry in this country has not been equal to all demands. This past winter and spring the Quartermaster Corps has been getting a substantial quantity of fresh poultry in areas of the nine major broiler and fryer producing states...chiefly those along the Atlantic seaboard.

While the quantity of poultry obtained from these areas has recently been reduced to make more chicken available for civilians, the Army must still get fresh chicken from these broiler centers. But in addition, the armed forces now need 125 million pounds of dressed poultry, largely for canning. Canned poultry is essential in the Pacific theater where shipping is limited and refrigeration often non-existent.

As other sections of our country begin their seasonal marketing of poultry, it is not fair for the broiler areas to bear the brunt of Army procurement. That is why the U. S. Department of Agriculture is introducing the new poultry marketing program in twelve states...the two Dakotas, Minnesota, Nebraska,

U. S. Department of Agriculture

Kansas, Iowa, Missouri, Wisconsin, Illinois, Indiana, Oklahoma, and Texas. Processors in these twelve states who can meet Army specifications will be suppliers for the armed forces. The Army will buy 50 percent of the poultry killed, dressed and frozen in authorized plants. The other 50 percent will be released to civilians. Civilians will also get chicken from unauthorized processors in the twelve states who may market up to 20,000 pounds of chicken a week.

If farmers and poultrymen cooperate to get poultry to authorized processors, there should be no chicken shortage for the Army or civilians. Army requirements call for about 15 percent of our poultry production this year. The other 85 percent is for civilians. The Army hopes to have its needs filled before the holiday season when the home folks are most anxious to buy poultry.

LIVESTOCK SHOWS



*So quit your
heeping about the
beef shortage -*

All of us dislike the implications in the saying, "things will get worse before they get better." Such a statement might well have been applied to our meat prospects earlier this year. Now it's with relief that livestock specialists in the U. S. Department of Agriculture can say that meat has passed the "low" for the year and will be in better supply the remaining months of 1945. For the first time in many months, some retail meat dealers in the shortage areas along the Atlantic and Pacific coasts report that they can carry over meat and not sell out immediately after the meat truck pulls up to the door.

The situation is relieved chiefly because of recent reductions in government buying. About 36 percent of the total meat from federally inspected plants is being set aside for government needs...chiefly the military...as against 46 percent of the total in the first six months of this year. Of course, government purchases will be stepped up in the last quarter of 1945 when there is a seasonal gain in meat output. There are other factors improving the supply. Distribution is more even. And shipments of lambs and grass-fed cattle to market are increasing.

For Your Menu Suggestions.

You'll probably find that beef, veal and lamb supplies are the most adequate. Pork will continue scarce until early winter when the 1945 spring hog crop is marketed. Supplies should show considerable improvement next spring when the crop of 1945 fall pigs reach market weight.

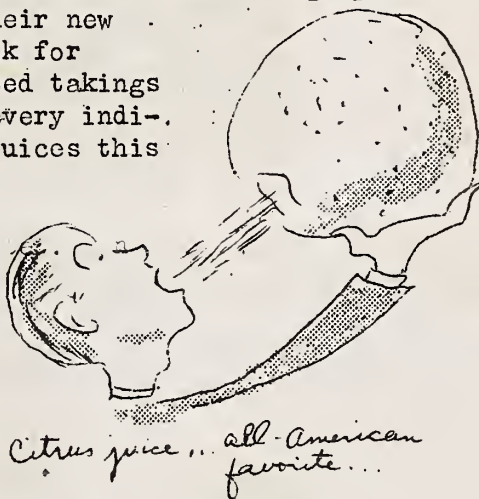


Looking at total meat production this year, the Department of Agriculture says United States supplies are 8 percent less than the all time high of 1944 but 40 percent above the 1935-39 average.

RATION FREE "C"

All canned citrus juices are now ration point free. Commercially packed orange juice has had a zero point value for some time, and grapefruit juice and grapefruit-orange blend got their new status last week (August 5.) The outlook for civilians is more favorable with decreased takings by the military services. And there's every indication of another large pack of citrus juices this year.

Americans really go for canned fruit juices. In the years between 1935 and '39, the average use was about 4 pounds per person. This year, per capita use of commercially packed juices will be over 10 pounds. While this figure includes purchases of apple, prune, pineapple and other fruit juice nectars, about three-fourths of the commercially canned fruit juice we civilians drink is citrus.



Good Supplies Available

The expanded production and wider distribution of citrus juices make it possible to procure supplies at almost any retail outlet. During the war, canners have been encouraged to put up a large citrus juice pack to meet civilian and military requirements. Grapefruit juice has also been subsidized as a means of preventing inflation. The subsidy enables consumers to buy this Vitamin C rich item at reasonable prices.

And Another...

Another Vitamin C juice is also point free. Tomato juice in the vegetable beverage classification is in good supply. It's expected that civilian purchases of commercially packed tomato juice will average about 4 to 5 pounds this year.

ON THE BEAM

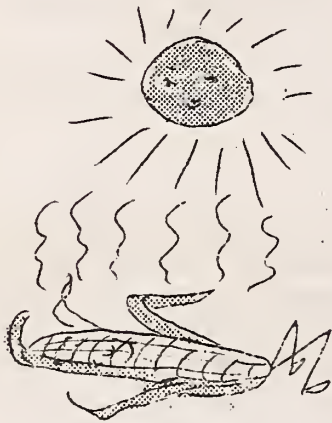
Land Army women who're sweating it out in long bean rows or at other back-breaking farm jobs are feeling very good these days over an extension service bulletin put out by Cornell University. Dr. C. G. Bradt wrote

the bulletin to give farmers more practical pointers on handling help... all kinds of help. Since Pearl Harbor, thousands of women have pitched in to help farmers save their crops; so naturally, Dr. Bradt said something about these workers.

"Women," said Dr. Bradt, "are very good employees," and then he gave the reasons... reasons that should make every woman beam. Here they are: "Women stick to a monotonous job. They listen readily to advice. They follow instructions. Women have patience with tedious work. They show loyalty. And last, they're willing to admit their mistakes promptly."

So, tell the girls who've done farm work during the war...or who are planning to do it...to take a bow. Cornell University says they're good.

INDIAN FASHION



*Corn takes well to
sun baths.*

It's old and corny...but your listeners will welcome this home food preservation tip from an Indian maiden, "A good way to put up sweet corn is to dry it."

The homemaker who lives in a cloudless, arid climate will do well to dry the corn--Indian fashion--in the sun. In other parts of the country, oven-drying is recommended.

Here are some suggestions from food specialists of the U. S. Department of Agriculture: Only good fresh corn dries well. Select ears in the milk stage, just right for cooking. Pick only as much corn as can be handled at one time. Husk ears, cut out defects. Boil

the corn 7 to 8 minutes. Cut corn from the cob with a sharp knife and spread evenly on drying trays in half inch layers.

If The Sun Shines Daily...

For sun drying, lay a thin cloth over wire trays, window screens or slat trays so air can circulate under and over the corn. Cover corn with another thin cloth to keep out insects and dirt. Place in sun and stir two or three times a day. Make sure the trays are in at night before dew-fall or a shower.

For oven-drying, have trays that fit the oven and allow for air circulation. Dry corn at 150 degrees F. Leave oven door slightly ajar. Stir the corn and turn trays every half hour. Watch the corn carefully to prevent scorching at the end of the drying period...about 8 hours after the corn has been put in oven.

After turning off heat, open oven door wider and let food stay in the oven an additional hour. Added warmth will not harm corn, but a damp kernel can spoil the whole batch. Corn thoroughly dried is so brittle it shatters when hit with a hammer. Store the dried corn in glass jars sealed with rubber jar rings. Store the jars in a cool, dark, dry place.

You Can Eat This in The Dead of Winter

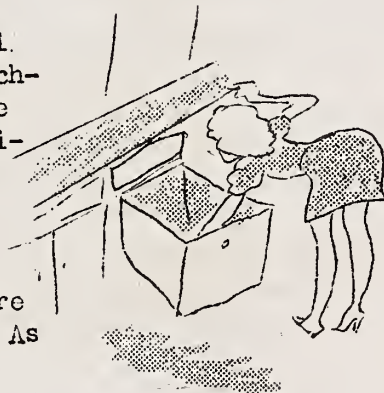
When you want to use the dried corn, soak a portion of the corn in just enough cold water to cover...until the kernels are plump. Then cook the corn in the same water. Boil the corn slowly in a covered pan until tender.

NOT SO DEEP

Post-war home note of the week is of special interest to your listeners who plan new kitchens after V. J. Day. It comes from the home management specialist of the California Agricultural Extension Service.

To Make House Work Easier

Many kitchen drawers--say the specialist--are too deep for the equipment stored in them. As a result, valuable storage space is wasted. So when new drawers are built, tell the homemaker to plan them to be of a convenient depth that will make use of all the space. And remind her to plan sections and trays for the kitchen drawers before the new storage space is built.



It'll save a lot of bumped heads...irritation...and strained muscles if your homemakers plan their kitchen cabinets and drawers with an eye to convenience.

DID YOU FORGET SOMETHING

This has been a year for enjoying more glasses of our favorite beverage food--milk. At the same time that there's been a record production of

milk, the bottle supply is down. Reports from the dairy industry in all sections of the country show that milk bottles are very short, but the problem is particularly acute on the East and West coasts.



*watch those
bottles!*

Bottle manufacturers say they can't turn out new bottles fast enough to take the place of all those not being returned. Nor can enough paper cartons be made to take the place of glass containers. It boils down to the fact that if we expect to get our milk, we'll have to do our part and return the empty bottles.

This is not a new subject, but if there is such a difficulty in your area, a plea from you would certainly help get those bottles back into circulation.

NOTE TO BROADCASTERS

Recently we asked for suggestions to improve Radio Round-up. Several of you wrote in and said that if Round-up was written in script style, you could use it verbatim on your programs.

Script style is the easiest to use, that's true. But we'd like to tell you why the background style is particularly advantageous in this service. The material purposely calls for local adaptation. Thus the same information can be used by several broadcasters in one city. Round-up is sent from Washington by leased wire to five area offices. These offices add information of local interest and mimeograph Round-up for exclusive Monday delivery to radio stations. Here again, by using background style, we can get more material on limited wire space.

DEATH TO WEEDS

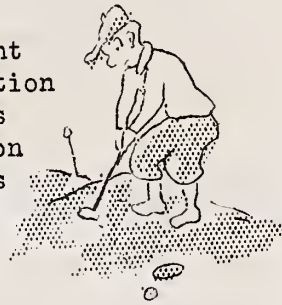
To the average homemaker, 2,4-D may sound like a football signal. But if she has a lawn to keep, she'll be interested to learn that it's really short for a chemical weed killer, 2,4-Dichlorophenoxyacetic Acid. In solution, this chemical can be sprayed easily and inexpensively over a lawn to kill dandelions, plantains and many other weeds without harming the sod. Chances are your listeners won't find much 2,4-D in their garden



*dichlorophenoxy
call it 2,4-D-*

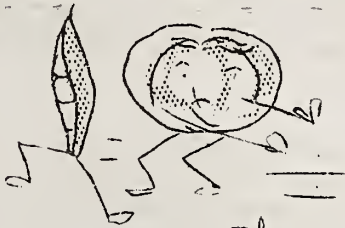
supply stores until after the war, but it is being put up in limited amounts in a few weed-killing preparations.

The plant scientists of the United States Department of Agriculture have been experimenting, in cooperation with certain State Agricultural Experiment stations and the United States Golf Association Green Section on the use of this plant growth regulator. Perhaps you'd like some of their findings.



Depends On Your Grass

First, 2,4-D is not effective on weed grasses like Crabgrass, Johnson Grass, Nutgrass. It does affect bent grasses and should be used cautiously on lawns of this type. It does not hurt Kentucky Bluegrass, Annual Bluegrass--Redtop, Fescue and Buffalo Grass.



*no place for them -
with 2,4-D*

No Garden Party For This

In applying 2,4-D to their lawns, you'll want to tell your listeners to make sure none of the chemical blows or drifts into their gardens. It will injure plants like beans, tomatoes and squash. So far, there's no evidence that 2,4-D is harmful to human beings. It's non-corrosive and non-inflammable. It does not harm soil that's already well sodded. But if sprayed on bare soil, it does affect crops planted there later.

POTATO PATTY

Since those current heavy supplies of Irish potatoes are putting the spud in the line light again, you might like to pass on a few potato ideas to your listeners. For instance...with potatoes steamed in their skins, there is little or no loss of ascorbic acid, even if they stand awhile before eaten, while potatoes pared, cut in half, steamed, then mashed or creamed, mean a loss of around 39 percent.

For a tasty potato dish, you might suggest that your listeners try:

Potato Pancakes

2 cups grated raw potatoes	Salt
$\frac{1}{4}$ cup milk	Pepper
1 egg	1 tablespoon chopped onion
2 tablespoons flour	

Put grated potatoes immediately in milk to help keep them from turning dark. Drain the milk from the potatoes. Add the well-beaten egg to the potatoes...then the flour, and just enough of the milk to make a stiff batter. Season and drop by large spoonfuls into a well-greased frying pan. Cook 'till well-browned.

FRESH FOOD ROUNDUP

For those of your listeners who do not have their own Victory garden... or who must supplement their garden results with fresh produce from the grocer's...this week's good buys should assure them of full market baskets.

Fresh vegetables, on the whole, are plentiful throughout the South. There are plenty of snap beans, still reasonably priced but a little higher than they've been. Limas are in moderate supply, and selling at reasonable prices. Then...cabbage, of course, continues as king of the cheap buys on the market...plenty for both hot dishes and raw in salads.

Those Vitamin-C rich vegetables--tomatoes--are plentiful, too and their price is generally reasonable...as low in price, in fact, as they have been all year. Onions are in moderate to light supplies...and their price is in keeping with a modest food budget.

Potatoes take the spot light again this week...with heavy supplies pouring into markets. Their price is reasonable...their food value good...and their adaptability to any type meal famous...so you might give your homemakers a few extra pointers on use of the Irish Murphy these days.

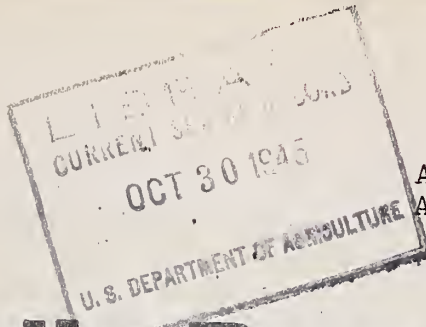
Sweet potatoes are edging into the news, too, with increasing supplies making an appearance...and selling at reasonable prices. Sweet corn is still in moderate supply...though the quality of much of it is not so good. But the price is cheap, and, with careful selection, it should be a good buy.

Plenty of fair quality watermelon still remain to keep up your summer spirits...and they're reasonably priced, generally. Cantaloupes are still available, but they're declining rapidly. And peaches, though considerably past their peak season, are in fairly good supply, though much of the quality is poor.

A few apples are selling at fairly reasonable prices...coming from Georgia and the Carolinas.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

1942
F3 R11A
Cesura



Atlanta, Georgia
August 18, 1945



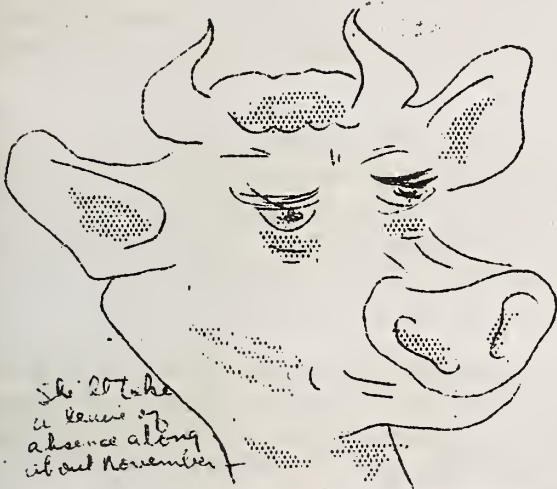
Radio Round-up

A weekly service for Directors of
Women's Radio Programs

THE BUTTER TRUTH

There are conflicting reports as to the size of our butter stocks. Also, people are wondering if victory over Japan will mean more butter for the home front.

Homemakers may expect more butter in the remaining months of this year, but not any great increase because total production during 1945 was the lowest in over 20 years. Another thing, we're approaching the season of lowest production... November is the nadir month. At the same time the supply is limited, civilian demand is heavy, and military requirements have been high.



As for reports that butter has been wasted through spoilage...the U. S. Department of Agriculture has checked every specific case and found that none could be verified. The storage of butter is not new, it's an established trade practice. So, there is no reason for butter to be spoiling in warehouses now when civilian stocks are less than any pre-war year. Certainly warehousemen have not lost the knack of storing butter. It's true that butter is a perishable commodity and will spoil if carelessly handled or stocked in retail stores beyond ration point demand.

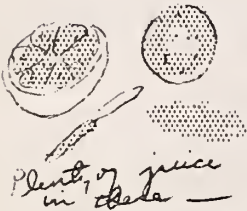
You Can't Drink It...And Eat It Too

If you're wondering why more butter was not made, here are some of the reasons. It's true that milk production is the highest on record, but there have been heavy demands on the supply. Last year, we drank four billion more quarts than in 1941....the year of our highest butter production. We could not drink

our milk and have it for butter. Many of our troops were in places where fluid milk is not available. These soldiers were supplied with whole milk powder. Production of whole milk powder has increased seven-fold since 1940. Our soldiers like ice cream, and production of ice cream mixes has increased from practically an experimental basis before the war to 120 million pounds this year. Large quantities of cheddar cheese and evaporated milk for our military and our allies had to come from our milk supply. As for the available supply of butter this year....civilians will get three-fourths and military users, one-fourth.

CITRUS COME-ON

California Valencia oranges are now being shipped in quantities sufficient to meet consumer demands....and from a price consideration are a recommended fruit buy.



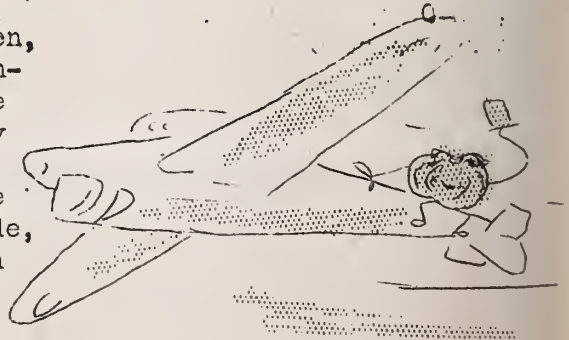
The shortage of oranges in eastern markets during June and July was due to limited labor in the production area and to transportation difficulties because of troop deployment to the Pacific. Lack of ice in shipping areas in California combined with slower transportation, affected the quality of some of the shipments.

But be assured there are plenty of oranges this season...about six million more boxes than last year, in California. The crop is fully mature and you'll be seeing larger oranges than those on the market a few weeks ago. By larger, that means oranges with a diameter of two inches or so.

The California crop this season is of predominantly small sizes, but the very little fellows are being kept in their home state for use in canned orange juice and orange concentrate. Despite their size these small, thin-skinned California Valencia oranges are very juicy and rich in Vitamin C.

WITH THE GREATEST OF EASE

These days our airplanes can carry 50 men, jeeps, even bulldozers and tanks. No wonder, then, that commercial gardeners are wondering about the post-war possibility of using airplanes to take their fruits and vegetables to distant markets. Some experimental trips have already been made, but the cost per ton of produce for each mile is still many times more expensive than that of rail traffic.



Airborne vegetables and fruit are therefore in the pro and con status. One of the benefits of air delivery is that of quality. Possibly vine-ripened

tomatoes could be on the market all year round. Out-of-season asparagus or strawberries would be on the market more months of the year and only a few hours after they were picked. Also, fruits and vegetables that quickly lose some of their vitamin content in storage would be benefited. That vitamin loss would be cut down with rapid transit. Besides quality and food value improvements...there is the thought that new varieties of fruits and vegetables might be perfected. These varieties could be bred for superior flavor if they didn't need to stand the wear and tear of long travel.

But On The Other Hand...

On the con side of this air traffic is the matter of cost. At present there is no comparable traffic in the reverse direction, and one way traffic is even more expensive. That is, the large producing districts in California, Texas and Florida can ship produce out, but there might not be a return load to these areas. The refrigerator car is still a noble competitor then... and there is also the quick-freeze cabinet. If vegetables and fruits can be frozen within a few hours of the time they are picked, and are kept frozen, they don't have to be moved fast.

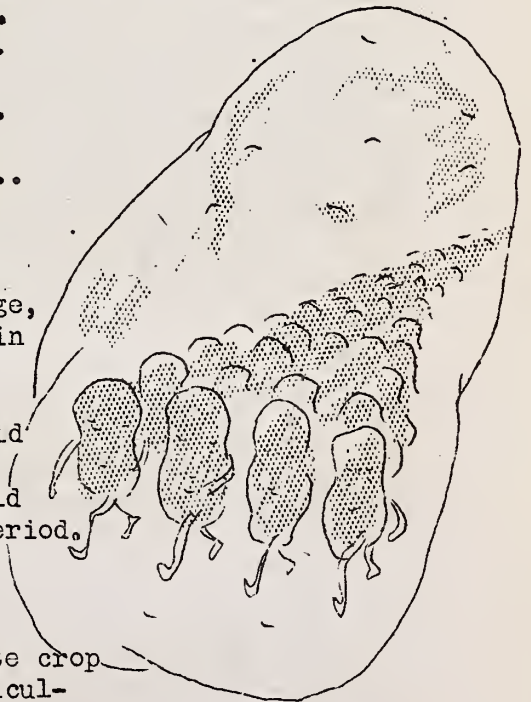
POTATO PLOT

The quality of potatoes now on the market is high and the supply is plentiful. In the trade, these potatoes now coming in volume from New York, New Jersey... from Washington, Oregon, Idaho....from Nebraska, Colorado and Texas, are called "intermediates". They're marketed during August and September... when the early spuds are disappearing and before the fall or late potatoes are harvested.

They're intermediate in keeping qualities too... not quite as perishable as the early spuds but not as storable as the later ones. Potatoes harvested in August can be stored successfully in reasonably cool, dry, well-ventilated storage, and may be stored for a longer period of time in refrigerated storage. However, it is more economical for the trade to sell intermediate potatoes as they come on the market and not hold them in refrigeration. Late fall potatoes do not require refrigerated storage but can be held in common storage throughout the full winter period.

So Eat Lots Of 'Em Now

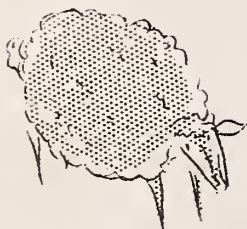
To see that the plentiful supply of intermediate crop potatoes are used, the U. S. Department of Agriculture is laying the groundwork for a program to encourage the consumption of spuds. The three angles you can stress are...the quality, the supply



*Potatoes are on
the march to market...*

and the fact that potatoes can take the place of more limited foods.

BLACK SHEEP'S REPORT



Look for the supply of moderately priced essential wool clothing for civilians to improve during the last of this year and early in 1946. This is the conclusion of the Bureau of Agricultural Economics drawn from the following facts:

First, wool textile production has varied little from year to year during the war. Civilian supplies of wool textiles, however, have varied with military needs.

This year, the civilian share so far has been somewhat less than it was last year--even less than it averaged in the pre-war years, 1934-38. It's been larger than in 1942 and '43. But now, because the Army has already cancelled some of its contracts, civilians will have more wool during the last quarter of '45 and on into 1946.

More Can Be Expected

Second, even though civilian supplies of wool goods are below the pre-war average, manufacturers are turning out more wool clothing fabrics. The production of drapery and upholstery material is limited. Little auto cloth is made. Most of the clothing fabrics are made for women's and children's clothing because--up to now--the demand for civilian men's clothing is small. As men return to civilian life and as automobile production is resumed, more wool will go into men's wear fabrics and non-apparel materials. Last year, the amount of fabric made for women's and children's clothing was 60 percent more than it was in pre-war days. It continued well above the pre-war levels through the first quarter of this year.

Finally, the latter part of this year should see results from the OPA and WPB's low and medium-priced clothing programs. Much of the civilian supplies of wool textiles will go to make essential apparel items at moderate prices.



more wools for him...

ON A SOUR CREAM NOTE



To keep crisp salads marching to the table these late summer days, home economists of the U. S. Department of Agriculture offer a salad dressing variation that your listeners will find helpful.

just don't waste it..

Be Ingenious

Cream that sours in hot weather can be turned to account as the fat in homemade dressings, say the food specialists. Sour cream dressing is particularly good with cucumbers, cabbage, lettuce or fruit. Easiest way to serve it is to whip the sour cream and add just a little salt, and a dash of dill or onion juice as desired. Advise your listeners to set the bowl of cream in a bowl of crushed ice as they whip it smooth and somewhat stiff. Tell them to avoid over-beating because the cream will churn and turn to butter.



They can make another version of the sour cream dressing by adding sugar, salt, a little pepper, lemon juice, and vinegar to the whipped sour cream.

SHORTENIN' BREAD

To make a little sugar go a long, long, way, remind your listeners that sweet, hot bread--both quick and yeast varieties--will take the place of cake, pastry and other rich desserts, and will satisfy the family's sweet tooth.



Muffins and biscuits can be stirred up in a hurry and baked quickly. The homemaker may even speed the assembly by mixing the dry ingredients for the dough in quantity ahead of time and adding the fat and milk later. Refrigerator rolls are another time-saver since the yeast dough will keep satisfactorily in the refrigerator for at least a week.

Food specialists of the U. S. Department of Agriculture offer these variations on the hot biscuit theme:

Substitute orange or tomato juice or sweetened apple sauce with cinnamon for all or part of the liquid in the basic baking powder biscuit recipe.

Suggest to your listeners that they use biscuit dough to make pinwheels. The trick is to spread a sheet of dough with filling. It may be chopped raisins or dates, spices and sugar, or cocoa and sugar, marmalade, jam, or finely chopped raw apples with cinnamon, or chopped candied orange or grapefruit peel. Then the dough is rolled in jelly-roll fashion, sliced off in inch-thick pieces and baked.

Hot bread, fresh from the oven, is always a treat --even when the thermometer climbs. With cold cuts, a generous raw vegetable salad, and fresh fruit, sweet hot bread makes a tempting light meal for late summer.

CANNING SUGAR NOTE

In a previous issue of Radio Round-up we said that the maximum canning sugar allowance this year was 15 pounds per person. That means no one in the nation can now get more than that amount. But the national average allowance is running much lower than the 15 pounds per person. Each regional OPA office is working on a quota basis...that is, 70 percent of the amount it issued last year. In accordance with regional supplies, each regional office must work out a maximum per person allowance so that every applicant will get a fair share.

FAT FUTURE

Although V-J Day means victory for the Allies, it will not bring peace-time abundances back over night. There will still be shortages of many commodities for varying periods of time.

Be A Fat Saver!

Regardless of V-J Day, fats and oils, for example, will be critically short for the next six months. Commercial products such as medicine, lubricants and soap are just a few things fats and oils are used for. Appreciable help cannot come from the Pacific--a normal source of supply--for a long time. Many of the mills over there have been destroyed, as has the inter-island communication system. Labor is still scarce. What there is, is needed to raise food and rebuild the country.

So...Save Them A While Longer.

Also it will take a long time for transportation from the Pacific to get back to normal. America must again turn to her homemakers for help. Urge your listeners to continue saving used fat and turning it in to their butchers.



They're valuable!

FRESH FOOD ROUNDUP

Your listeners' families probably need a little building up after their celebration of the past week, and that means plenty of good food. So pass the good word of the plentiful supply of a variety of fresh vegetables along...and let your homemakers continue to plan nourishing meals around the current crop of fresh produce. They should be able to find plenty of Irish potatoes--the homemaker's best friend, when it comes to planning meals. They're reasonably priced, and generally of good quality.

Tops in good buys of the week are tomatoes, snap beans and green corn--all plentiful...and all reasonably priced, though the quality of much of that corn is only ordinary.

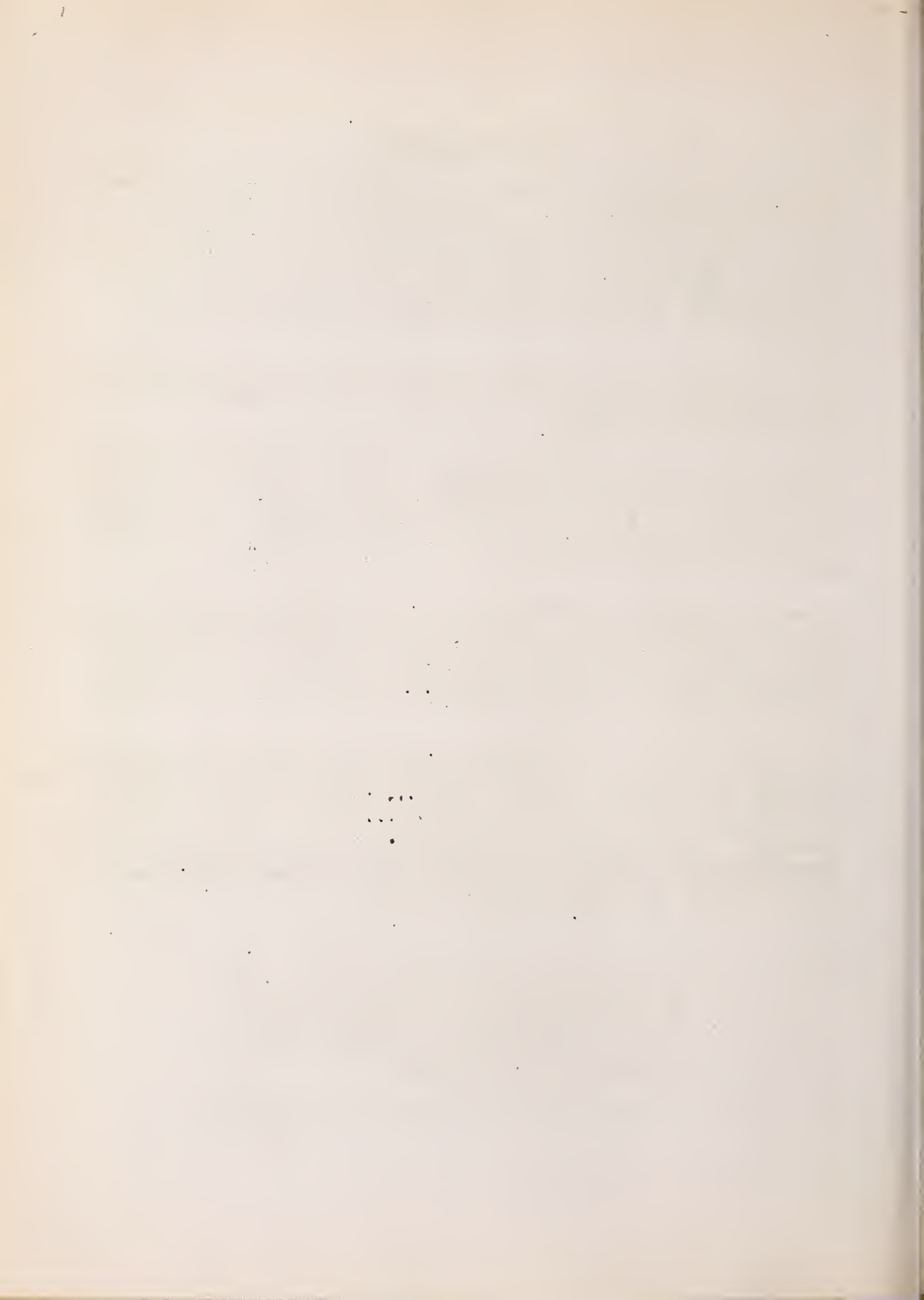
Sweet potatoes, now in light to moderate supply on most Southern markets, are due for an upswing in quantity soon. They're already fairly reasonable in price. Lima beans, another all-round favorite are in fair supply, but the demand is good and the price is correspondingly a little higher than on some more plentiful vegetables. Greens are generally in light supply for this time of year.

A good suggestion for homemakers still having a hard time finding a place for their red ration points is to use more protein-rich field peas. They're currently plentiful...and as reasonably priced now as they will be this year. Okra is another vegetable on the increase. It is both reasonably priced and of good quality--which should make it a good buy in any homemaker's language.

The fruit picture is changing...with peaches and cantaloupes definitely on their way out for the season...with only light supplies still available...and with apples on their way in. Apples are currently light in supply, but of fairly good quality and generally reasonable. However, they'll probably be light in supply throughout the season. Watermelons are fairly plentiful still, though sizes are mostly small to medium, but the quality is pretty good. Among special treat items are a few avocados, a few pineapples, and very light supplies of grapes.

* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* *
* * * * *



1942
F3 R11A

LIBRARY
CURRENT SERIAL RECORD
OCT 30 1945
U. S. DEPARTMENT OF AGRICULTURE

Atlanta 3, Georgia
August 25, 1945

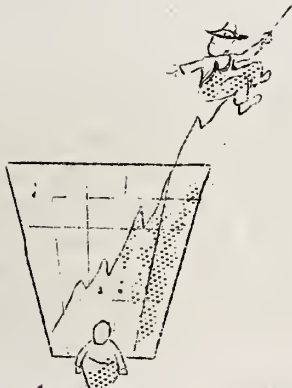


Radio Round-up

A weekly service for Directors of
Women's Radio Programs

HARVEST HEAVE-TO

The total volume of our 1945 grain, fruit, vegetable, feed and fiber crops is adding up to the third largest in our history. The latest crop report of the U. S. Department of Agriculture estimates production to be a bit under 1944 and 1942 but nearly a fourth above the 1923-32 average. All this bounty must be gathered into warehouses and storage bins across the country to protect our food supply. This harvest does not just mean tomorrow's breakfast, lunch and dinner; it means meals well into 1946.



Production is up

Labor Shortage Still

September and October are peak harvest months for many of our crops. And it looks now as though three million more temporary farm workers will be needed during this time. Victory on the battle front will not cure the farm labor shortage. Members of the armed forces are not being released fast enough to reach home for the harvest. Nor is the closing of war production plants making a big difference as many of the workers will be absorbed in plants where reconversion is already taking place. The bulk of the harvest workers must be city and town men and women and boys and girls who will get temporary leave from school. There is a natural let up after four years of unflagging effort, but the need to maintain our food supplies at high level continues.



*Time to roll up the
sleeves and help...*

The county agricultural agent will tell you whether he needs men and women or boys and girls to help in harvest work in your locality.

U. S. Department of Agriculture

These workers will be paid prevailing wages for doing an important job. America's fall harvest will be urgently needed for our armies which must remain abroad, for liberated peoples who have not yet had time to produce food for themselves, and for the folks at home.

JUICY FRUIT NEWS



Although commercially canned fruits are off the ration list, there is still a home canning job to be done.

Budget-wise homemakers...even with limited stocks of sugar...will want to continue to take advantage of locally abundant and reasonably priced fruit by doing additional home canning. The homemaker who wants to assure her family a variety of fruit dishes this winter will also put up those fruits on local markets...in line with her ability to handle them. Here's the reason why.

There's Still Reason To Preserve Your Own

Military requirements for canned fruits have been cut in half, and for this reason our commercial pack could be taken off the ration list. The action means eight million more cases of canned fruits for civilians than last year. This increase won't take care of all demands because the total pack is lower than was estimated earlier this year...principally because of short crops of red sour cherries and apples. The stocks released because of a cutback in military requirements plus the home canned stocks will keep our canned fruit supply in favorable terms.

Here are some supply tips on the fresh fruit market:

APPLES: While apples usually vie with oranges for the first place among our fruit crops, the supply this year will only be a bit more than half the size of last year's crop. Nearly two-thirds of the 1945 apples will come from the west...with Washington State a principal contributor. The Eastern and North-Atlantic States have less than a third their average crop...the Central States less than one-half...and Kentucky, Tennessee and Arkansas about three-fourths their average. Eastern markets which normally depend on local supplies will now need to get a goodly share of their apples from the western states. Continued congested transportation may limit movement to the east.

APRICOTS: The harvest of this fruit has been completed, but production was down from last year.

PEACHES: The only fruit in national abundance sufficient for home canning on a large scale is peaches. Most of the southern and California peach crops have already been marketed. But Washington, Utah, Colorado, Michigan, Illinois, Ohio, Indiana, Pennsylvania, New Jersey and New York will market peaches during late August and into September. With the exception of Pennsylvania all these states have above normal crops.



*Peaches are first
this year...*

PEARS: These are a fairly bright spot in the fruit picture with very heavy production in the Pacific Coast states and above average production in the South. Supplies from these areas will be available through October. Eastern pears, while short in supply, will be harvested in September and October.

PLUMS: This crop is down from last year but above the 10-year average... principally because of a good yield in California. By September 10, the California season will be largely completed. Michigan, which ranks second to California in plum production, will have only one-fourth the crop it had last year.

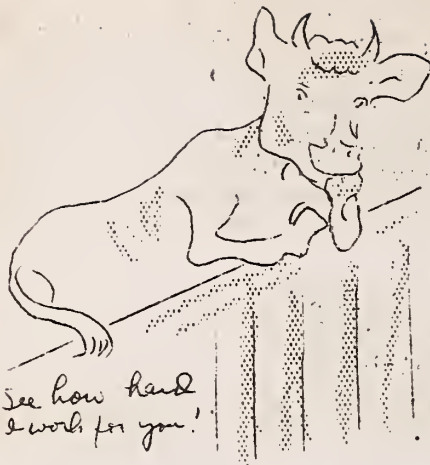
FRESH PRUNES: This fruit also shows a gain over last year. Fresh prunes will be coming chiefly from eastern Washington, eastern Oregon and Idaho. They will be available in eastern markets during September and early October.

GRAPES: This crop constitutes one of our major sources of fruit this season and is 18 percent above average. Normal supplies of California table grapes are expected to be available on all eastern markets during the fall and early winter months. Transportation is a factor that may limit shipments. Eastern or Concord type grapes will be very short, and full use should be made of them where they are available.

OTHER FRUITS: In limited areas, there will be supplies of such fruits as currants, figs and quinces, but these fruits do not figure largely in total fruit production in this country.

ADVANCES ON THE MILKY WAY

Civilians will receive more fluid milk, light cream, buttermilk and chocolate dairy drinks because the Department of Agriculture has recently suspended the sales restrictions on these products. Since the fall of 1943, milk distributors in the large cities of the nation have been on a quota as to the amount of these products they could sell. The order



maintained sales at a high level, but prevented any advances so that increases in milk production could go into butter, cheese and evaporated milk supplies. What's more, the order avoided rationing a highly perishable and locally-produced product.

The milk sales quota could be removed now because of the high level of milk production during recent months and favorable supplies of manufactured dairy products. The freeing of fluid milk from any sales control points the way to a higher level of fluid milk use from now on.

Cream that may now be sold as a result of the suspension of this order is only "coffee cream"...that is, cream not over 19 percent butterfat. Whipping cream still remains a luxury article and cannot be sold for a while yet.

ON APPRAISAL

The clothing picture will grow brighter in coming months. Even so, clothing is too scarce this season to risk gambling on the misfit that may go unworn. Advise your listeners to shop for the needed ready-made in the fall wardrobe with an appraising eye...especially as to alterations.

Clothing specialists of the U. S. Department of Agriculture warn against buying a ready-made that requires complicated changes. Many misfits cannot be remedied. In some materials--such as jersey--the previous stitching line shows when the seams are let out. A narrow cap sleeve or back cannot be satisfactorily enlarged unless there are unusually wide seam allowances. Skimpy shoulder seams soon tear out.



So remind your listeners to examine seams, hem and waistline when trying on a ready made. See if there's enough cloth to allow for needed changes or for possible shrinkage if the dress or other item will be laundered.

Some Other Pointers On Alteration You Might Pass Along:

Many ready-made dresses need to have the belt shortened and the hem adjusted. To shorten a belt, mark the correct length and remove extra length from the buckle end. If the hem is uneven, make sure first that the waistline and hip line have been properly fitted. Then mark the



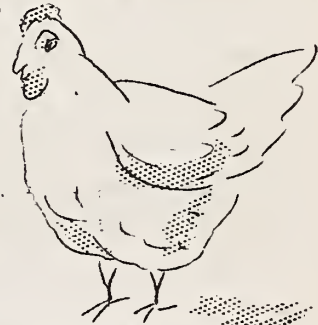
length. When marking the hem, wear the same kind of shoes that will usually be worn with the dress. Have someone measure with a ruler, yardstick, or skirt market the desired distance from the floor. In altering, rip no more than necessary. Clip the machine stitching between places to be changed. Remove stitching carefully to avoid pulling or tearing the cloth. Press the edges of opened seams with care so as not to stretch them.

FINE FEATHERS

Here's another discovery of wartime research. It's reminiscent of the story of the packer who was able to process all of the pig except the squeal.

Big waste product of the poultry business has been the feathers of wet-picked chickens and turkeys. Because no cheap and simple preservative was available, millions of pounds of these feathers were wasted or used only as fertilizer. Wet feathers normally decompose too rapidly to be sent to a central place for processing.

When feathers were needed for camouflage material and other uses during the war, scientists went to work to find some means of salvaging these chicken and turkey feathers.



Good to the last feather.

More Than Feather-Weight In Value

It's a feather in the cap of John I. Hardy, U. S. Department of Agriculture scientist, that he discovered a preservative meeting the requirements--cheap, simple and effective. The solution developed by Mr. Hardy and his associates is made by dissolving common salt and a small amount of commercial concentrated hydrochloric acid in water. Feathers treated eight hours in this solution remain in excellent condition through shipment and storage.

New methods of curling, processing and otherwise treating chicken and turkey feathers have greatly increased their suitability for sleeping bags, pillows and other uses.

COLD COMFORT

Homemakers of Ithaca, New York, have definite ideas on improvements they want in the refrigerators they buy after the war. A survey by Mrs. Nancy K. Masterman, research associate at Cornell University, brought forth these suggestions:

More space for storing frozen foods --the refrigerator with frozen food storage of 1 to 2 cubic feet would seem to be adequate to supply the space needed by most families; a flexible design for storage space that can be adapted to meet the special needs of each family; more room for tall milk bottles; a door-latch that can be maneuvered with arm or elbow when both hands are occupied; shelves that can be pulled out to give easier access to storage space at the back.



What They Want

The Ithaca women say they don't want glass covers on the hydrators... nor do they care for glass shelves in the refrigerator. They say glass is hard to keep clean and breaks too easily to be practical. These homemakers ask if the post-war refrigerator must be stream-lined. They would like a flat top where articles may be set when food is removed from the refrigerator.

These homemakers expressed appreciation for the performance of their refrigerators during the war years...for the silent mechanisms and freedom from frequent repair jobs.

Judging from this survey, the homemaker's dream of post-war equipment features small improvements rather than major changes.

SCHOOL LUNCHES THIS YEAR? YOU BET

Looming up on the September horizon are the familiar readin', ritin' and 'rithmetic. And mothers of school children everywhere are already planning school wardrobes while wondering whether the school will serve hot lunches this year...or whether the discarded chore of packing lunch pails will have to be resumed.

You can reassure your listeners by telling them that school lunch programs throughout the Nation will go on receiving Government assistance during the school year 1945-46.

Under the provisions of the last Agricultural Appropriation Act, Congress authorized the USDA to earmark fifty million dollars for school lunches. And the money will be used to defray part of the food costs just as before.

If any of your listeners are active leaders in pushing the school lunch program in their communities and are wondering what happens this year, you might tell them this: Schools which participated last year are being reinstated under a simplified form of agreement upon their request.

Any schools that have never served community-federal school lunches before but would like to start this year, may apply to the U. S. Department of Agriculture, Washington 25, D. C.

In brief, the program operates like this: Some civic-minded group acts as sponsor. Now, that group may be the school board or some other school organization, a Parent-Teachers group, farm group, or any non-profit organization. The sponsor applies to the USDA for financial aid, and if the application is approved, the USDA and the sponsor then enter into an agreement which sets forth the responsibilities of each.

During the 1944-45 school year, participation in federally assisted school lunch programs reached a new high. In April of 1945, 42 thousand schools in every State, in Alaska, Hawaii, Puerto Rico and the Virgin Islands got financial help or food supplied by the Department of Agriculture. That spelled hot lunches for over six and a half million school youngsters. And it's likely that this year even more schools and more children will benefit by the community-federal school lunch program.

LARD-ER FACTS

You're going to find slightly more lard on the market in the immediate future. But don't forget that fats and oils are still in critical supply over the country. Hog marketings are still low and the spring crop of pigs does not move to market in any volume until October. Nor can we depend on oil imports until sources in the Pacific area are again in production. Supplies from other sections of the world are needed for use in the fat starved countries of Europe.

There will be more lard for cooking use in this country, though, because lard producers now do not have to set aside any of their output for government purchase. Military requirements for lard have changed since the end of the war with Japan, and government agencies can get what lard they need in the future on the open market.

PUSH POTATOES!

Maybe you think everybody eats potatoes. In fact they're about as "taken for granted" a food as we have. But nevertheless...a lot more of these intermediate potatoes now pouring into market need attention. The August 10 crop report estimated this year's Irish potato crop at 420,260,000 bushels. That's the third largest on record. The "intermediates" now on the markets keep better than the early potatoes... but they're not good for winter storage...so they need to be used now. So the more potato recipes you suggest...the more you tell your listeners of the excellent food value... the good quality...of the potatoes now coming to market...the better off the potato marketing will be.

TAKING FOOD STOCK

Secretary of Agriculture. Anderson, in a radio report August 23 on the food outlook said that shortages will ease in the months to come but that we cannot slacken our efforts to produce and conserve food and use it to make a stronger peace.

He said there will be more meat because cattle marketings are increasing and the armed forces can buy beef, veal and hams on the open market without getting specific set-asides from packers. How soon meat rationing can be ended all depends on the number of cattle marketed and the amount of meat that must go into storage to take care of needs for next year in the off-marketing season. Secretary Anderson said that milk production is at record levels. The military forces have most of their butter, cheese, dried and evaporated milk requirements for the next six months. This means a better situation for dairy products than last year at this time. Evaporated milk may soon be off the ration list. Cheese will be easier to obtain, but a great deal is still needed for the hungry peoples abroad. Eggs are limited because this is the period of lower production. However, civilian demand for eggs will slacken now that more meat is coming. Canned fruits and vegetables are off the ration list because of smaller military requirements and because of the good job being done by home canners. There will be more canned fish for civilians than expected earlier. Dry beans may be short because of a smaller crop and need for this easily stored food abroad. Military services still need a good share of our turkey, but will need less canned chicken.

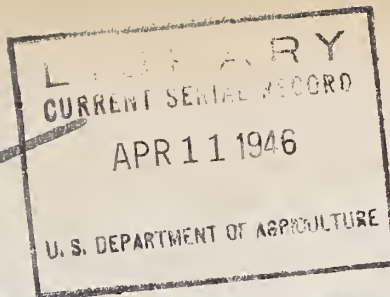
Sugar and fats and oils continue on the critical list, said Secretary Anderson. World sugar supplies are tight and no substantial increase of this commodity is expected until early 1947. Fat salvage is important especially for soap supplies until the Pacific area is back in fats and oils production.

We still have a large Army and Navy to feed. And food production cannot improve materially in Europe until harvest time next year. He stressed that... with peace foremost in our minds...we cannot jeopardise it by allowing hunger abroad.

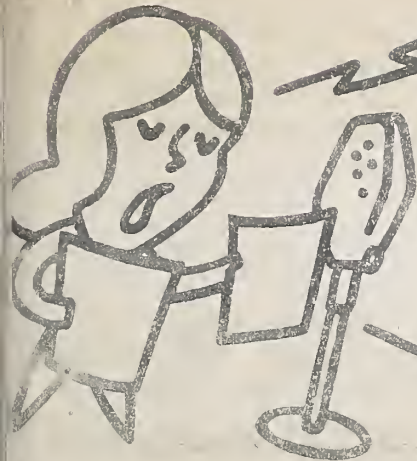
FRESH FOOD ROUNDUP

For a quick resume of what's plentiful currently on Southern markets...you'll find a number of other good items besides that whopping potato crop we mentioned earlier in the Roundup. And all-vegetable summer dinners are still tops in good homemakers' planning. There are plenty of tomatoes...lots of cabbage...and a good supply of late summer snap beans available in most sections. And there's lots of sweet corn for this time of year...though most of it bears careful scrutiny on the part of the thrifty homemaker, since the quality is only ordinary. Sweet potatoes are on the increase...as are the light supply of apples expected this season.

772
F3 R114
3



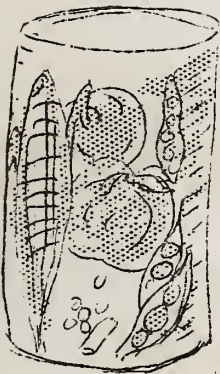
Atlanta, Georgia
September 1, 1945



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

CANNY CUISINE



*earmarked for
civilians.*

Now that canned vegetables do not necessitate blue point consideration, you may be interested in the particular canned vegetables that will be more generally available during the coming months.

To start with, civilians will receive about 40 million more cases from the total 1945 commercial pack of vegetables than they expected a month ago. You know that reduced military requirements account for some release of stocks to our markets. But food processors have also indicated that the new pack is almost 12 million cases larger than in 1944. The net result is nearly a fifth more canned vegetables for civilians this year than last.

Here's How It Looks

If you want to gauge the good news on canned vegetables, compare the supply now expected with what was available last year. From the 1945 pack, civilians will have about 155 to 158 million cases...compared with around 130 million last year. These figures do not take into consideration supplies of tomato sauce, baked beans and baby foods which were not part of the vegetable packs under set-aside orders of the U. S. Department of Agriculture for military and war users.

The armed forces, of course, will still take a percentage of many of our canned vegetables, but requirements have been cut...more than half on certain vegetables and down to zero on others. For example, all the lima beans, tomato juice and tomato puree packed this year will be for civilian use.

All in all, civilians will see very good stocks of such major packs as snap beans, corn, peas and tomato juice--also more lima beans and carrots than

U. S. Department of Agriculture

last year. While more canned whole tomatoes will be available than last year, the supply will not be as much as normally consumed. So home canners should keep this in mind when putting up stocks for winter meals. The vegetables which will be in smaller supply than last year are canned asparagus, sauerkraut and spinach.

READING TEA LEAVES



Tea supplies are almost normal in this country. With stocks on hand, plus an allocation through the Combined Food Board for the year ending April 1, 1946, there is no longer a need of distribution control on this commodity. As a result, the U. S. Department of Agriculture has cancelled the War Food Order on tea which determined the size package sold and the amount which could be distributed for civilian use. The restrictions have only been lifted on black tea. Green tea imports have not been resumed as yet, and there are no existing supplies in this country for civilians.

CHICKEN COUNTRY-WIDE STYLE

You can assure your listeners that they'll find chicken very much easier to obtain from now on. There are three reasons why chicken will resume appearance on the home menu.

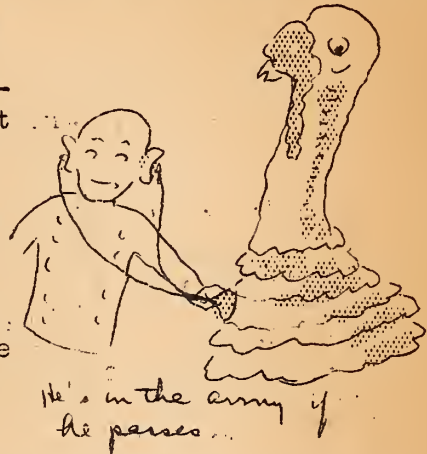
First, farmers are culling their flocks. Each year at this time, farmers decide how many chickens they want to keep in their laying flocks and which should be sold. This means more broilers or fryers...those chicks hatched in May...for the market. Also more stewing hens...those culled from laying flocks.

Not only is this the season for increased poultry marketing, but more of the available supply will be going to civilians. The U. S. Department of Agriculture has terminated three food orders which directed chicken to the armed forces. No longer do commercial producers of broilers and fryers along the Atlantic Coast, in West Virginia, Arkansas, Oklahoma and Missouri need to set aside a high percentage of their output for military purchase. The order applying to poultry sold in the commercial broiler areas has been in effect since last December and has meant some 200 million pounds of fresh chicken for our fighting men in all parts of the world. Now, the armed forces will use their supplies in storage and fill future requirements without the aid of this set-aside order.



...And Still More

Additional chicken for civilians will be available from the 12 mid-western states. Before V-J Day, the Army estimated it would need about 125 million pounds of chicken from these states...chiefly for canning and delivery to the Pacific area where refrigeration is limited. With the war's ending, stocks of canned chicken now in possession of the armed forces are deemed adequate for awhile. So the food order requiring authorized processors in these 12 states to set aside half of their production for military purchase is cancelled. The five million pounds of chicken obtained since August 13, when the order went into effect, can be used to increase the supply of canned chicken now owned by the Army. As more is needed, it will be obtained on the open market.



The only poultry order still in effect is that on turkey. Our service people wherever they are stationed this Thanksgiving, Christmas and New Year's Day will get the traditional holiday feast. So until requirements are filled, all turkeys that can pass the Army induction test are being taken. Military buyers hope to have the needed amount in time for civilians to get Thanksgiving turkey.

SLOW BUT SURE

Enough DDT has already hit markets to bring in letters asking for the best ways to use it around the house. More will be available as time goes by.

The entomologists of the United States Department of Agriculture tell us that homemakers can't expect miracles from this new insecticide. Because, like any other, it must be used in the right form, at the right places, for the right length of time to produce good results. And experiments on the best ways to use DDT against various household pests are still in progress. However, some facts about the use of DDT in the house are definite.

Death For Bugs

DDT is effective on body lice, bedbugs, some species of flies and mosquitoes. Scientists have already determined the proper ways to use it to kill these pests. While they haven't yet found the exact forms of DDT most effective against clothes moths, carpet beetles and silverfish, their experiments show that it should prove to be a valuable weapon against these pests too. Results of experiments on certain species of ants, cockroaches, spiders and ticks have been inconsistent. And DDT offers little or no help when it comes

to chiggers and some of the other insect pests.

It's a slower poison than some insecticides we now use, but one application of it often lasts for weeks. As for its effects on human beings, we needn't worry too much about DDT poisoning because it has less toxic effect than some of the other insecticides. Too much of it will make a person sick. However, if DDT comes to market in ready-to-use compounds, (and it looks now like it will), the compounds for the most part contain from only one-tenth of one percent to about ten percent of the poison.



He won't like it, but...

How You'll Use It

The types of DDT compounds vary from a dust to oil sprays and different kinds of water sprays. A wettable DDT powder will most likely be used a lot outside the home because it mixes easily in water, has no odor, is harmless to man and animals and it presents no fire hazards. It can't be used inside the house as it leaves a white residue of DDT crystals. The dust and oil sprays can well be used inside the house. Caution should be taken with the oil sprays to prevent large amounts of the mixture getting on the bare skin.

When using DDT sprays inside the house, homemakers should spray the insecticide on walls and ceilings, screens and baseboards rather than in the air. This leaves a residue of DDT crystals that lasts for some time and insects are killed when they light on or crawl over the poison.

RESEARCH REPORTING

The Agricultural Research Administration in the Department of Agriculture is issuing a series of reports on the results of research having important practical applications. Written in easy-to-understand style, each report is only one page long and covers only one subject. Sources of additional information are given on the reverse side of the sheet. Most of these reports concern advances in the science of farming and would probably be of limited interest to women's program directors. However, about ten have been issued so far that deal with subject matter likely to interest women. They're designated by serial number and title like this:

6. (A) Protecting Man Against Trichinosis: 12. (A) Small-Type Turkey Successfully Developed: 17. (A) Meat Successfully Dehydrated by Several Methods: 19. (D) A New Method for Dehydrating Cheese: 22. (D) Textile Fiber Made From Casein of Skin Milk: 27. (E) Insecticidal Aerosols: 31. (D) Butter From Sweet Cream Has Superior Keeping Qualities: 32. (A) Columbia Sheep—A Modern Made-To-Order Breed: 39. (A) Instrument Measures Tenderness of Meat: 43. (A) Catalogue of Animal Parasites of the World.

You can get any one or all of these Research Achievement Sheets, free, by writing to the Coordinator of Research Publication, Agricultural Research Administration, Department of Agriculture, Washington 25, D. C. As others come out that may interest WFD's, ROUND-UP will list them for you.

SO SORRY DEPARTMENT

In the August 25 Roundup story on lard, we said processors no longer had to set aside any of their output for government purchase. However, federally inspected packers are still required to set aside for government purchase a quantity of lard equivalent to four percent of the live weight of the hog. This set-aside order applies only in 19 heavy lard producing states. Lard from non-federally inspected plants in all states and lard from federally inspected plants in other than the 19 states under the order is going to civilians.

SHADES OF INFLATION

Economists of the U. S. Department of Agriculture are haunted these days by some rather frightening ghosts. It's the memory of the thousand of farm families who lost everything they had during the land boom after the first World War that conjurs up the unholy "haunts." Contracting to buy land at boom prices, these farm families were wiped out when prices leveled out to normal.

The economists are not a naturally morbid bunch of people who go around inviting the "haunts" to visit them. It's amazing, they say, that everybody doesn't feel at least a twinge of memory now. Because land prices are once more spiralling upward and the danger signals for a repeat performance of the early '20's land disaster are flashing for all they're worth.

On July 1, 1945, the national level of land values stood 57 percent higher than the 1935-39 average. About one farm in every twenty changed owners during the year ended March 1, 1945. That's a faster turnover, than we had during the peak year of our last post-war land boom, although it's somewhat slower than the record set in 1943-44.



*Don't let this be
your bugaboo—*

Don't Be Rash!

There's not much question about who controls the family purse strings for small expenditures. The farmer, be he a returning veteran or a regular farmer, depends a lot on his wife's say-so in major purchases, too. Before they sink their savings in a farm or ranch, the wise farmer's wife will insist that they get advice on their prospective purchase from land value experts. Veterans can go to the Veterans' Advisory Committee...set up in

county. They can get in touch with this committee through the county agent. Other prospective buyers can also get advice or find experts who'll help them through their county agent.

BUTTER FLASH

No butter produced after September 1 will be set aside by the nation's creameries for sale to Government buyers. The armed forces purchased most of their requirements during the months of heaviest butter production and will now use up their storage stocks. As a result there will be a small increase in the civilian supply, and homemakers will benefit by a cut in ration point values.



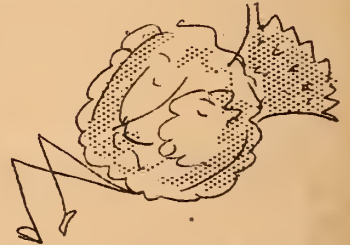
*"You can have a
bit more now"*

Civilian use of butter will not reach pre-war levels immediately. Butter production normally declines during the fall and winter months. And what's in storage for civilians at present will not add enough to current production to provide anywhere near a pre-war supply.

HEADS THIS WAY

It's time to get out the recipes for cabbage dishes. One of the largest crops of late summer and early fall domestic type cabbage is due for marketing early in September.

The weather has been favorable to cabbage. Not only is the crop bountiful but the quality is good and there are many heads of large size. The harvest is expected to total 504 thousand tons... which is 40 percent larger than last year. This bumper crop has been produced in New York, Pennsylvania, Wisconsin, Michigan, Ohio, Illinois, Indiana and Colorado. Only about five percent of the late summer and early fall commercial crop is produced west of the Rocky Mountains.



Cabbage is king again...

It Gets Around

As for distribution...cabbage from New York is marketed chiefly in the Middle Atlantic states, with considerable quantities moving to the mid-west and south. Wisconsin and other North Central states send supplies to midwestern markets and some to the south. The cabbage from Colorado goes to the Rocky Mountain, west-south central and great plains areas. Most markets will be well supplied by September 10.

This crop is not the type that can be stored for long periods. Normally a great deal of it is used in sauerkraut. But for the last few years, there

has been no tin for kraut except for military uses. The rest of our sauer-kraut has been packed in bulk, glass or other containers. The present allocation of tin for this year's pack of kraut is four and a half million cases--as compared to the six and a half million cases packed in 1941. Another half million cases will be packed in glass. This accounts for only a fourth to a third of the fall crop. So you see a lot of cabbage must be used in fresh form during the next two months to avoid waste.

Count 'Em...

But there are many selling points for cabbage. The price is reasonable--an item to stress now that homemakers are saving to purchase household goods that will soon be coming to market.

Besides an economical buy, cabbage is a food value bargain. Among the vitamins found in cabbage are Vitamin C (especially in raw cabbage); Thiamin, Riboflavin and Niacin. Minerals harbored in cabbage include Calcium, Iron and some Phosphorus.

As for suggestions on use...cabbage can be served alone...either hot or cold...and is adaptable in many dishes...boiled, scalloped, quick-cooked in milk or in soup...or as salads.

POTATOES EVERY WAY



We're enclosing this week one of our most practical of bulletins--Potatoes in Popular Ways. It should help in your menu suggestions to homemakers...particularly these days of bountiful supplies and low prices on that staple spud.

The intermediate potatoes--those now on the markets--should be used now, rather than stored away for winter use. If you'll remember...this year's total crop is estimated at 420,206,000 bushels. Only twice before has this crop been exceeded--in 1928 and in 1943.

Put 'Em In The Line Light

*And there are
plenty more
like me -*

So give those Irish Murphies plenty of space in your hints to thrifty and nutritious-minded homemakers... and help a plentiful crop get marketed in an orderly fashion.

If your listeners are interested in receiving one of the "Potato in Popular Ways" bulletins, you might tell them to write to the Office of Information, U. S. Department of Agriculture, Washington 25, D. C., for a free copy.

FRESH FOOD ROUNDUP

Of course we've just finished talking about the popular and plentiful Irish potato...but the current supply bears plenty of talk. Considering their popularity these days...it's a little hard to believe that even after their introduction to Europe as a food...they didn't become too well liked for nearly 200 years. It took a failure in grain crops along about 1772 to make people realize their value.

Other vegetable favorites in good supply and at reasonable prices are cabbage, of course, and okra and tomatoes---and both of those succotash items are currently at their prime. But they'll be scarce in another few weeks...so you might remind your listeners to serve plenty of them now while the getting's good.

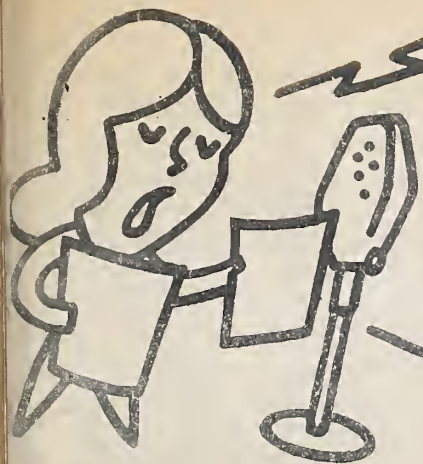
Snap beans are lighter than they've been in supply on most markets...and they're also higher in price. Lima beans, though in fair supply...are a little high priced still, due to the heavy demand for them. Field peas are a good standby, however, as they're both plentiful and reasonably priced. Nourishing, too.

Green vegetables...turnip greens and a few collards...are in fair supply, and their price as usual is reasonable...but the demand for them has been rather light. Sweet potatoes are edging into the foods worth watching at the markets...as they're on a steady increase in supply...and already are plentiful in some sections here in the South.

The peach season, definitely over here in the South, means only light supplies for Southern markets, and these are coming mostly in small sizes from Northern orchards. Apples are more plentiful than they've been, however, and they're fairly reasonable in price. Pears...particularly the Southern canning variety, are in light supply, but they're cheap in price...and if your listeners haven't used all their canning sugar, they might use some to good advantage in putting up a little of this fruit.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

1742
F3 R11A
cup 2

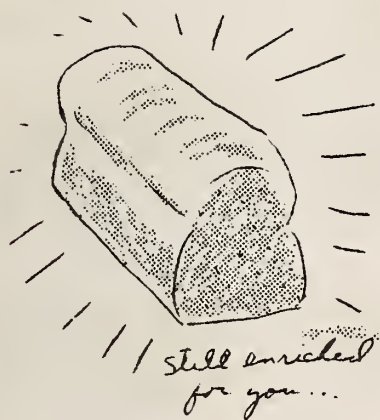


Atlanta, Georgia
September 8, 1945

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

BREAD ON ORDER



Now that many wartime food controls are being relaxed, some of you may be interested in the status of War Food Order No. 1--the regulation dealing with bread. Since January, 1943, this food order has had important bearing on our staff of life. Remember...it requires bakers to enrich their white bread and rolls; to limit the varieties of these two products; and to use not more than specified amounts of sugar and shortening in their formulas. Under terms of the order, consignment selling was banned. Besides being a step forward in bettering nutrition in this country, this regulation has meant economy in the baking industry.

Order Stays...And Here's Why

It is the policy of the Department of Agriculture to remove all wartime food controls as soon as possible. But the need for War Food Order No. 1 continues. Fats and sugar are still in short supply. As the order cuts down waste of these commodities, it has continued value. Also, if the baking industry returns to its pre-war distribution practices, bread prices might rise. And Government officials want to prevent any action that might touch off inflation. Also, the enrichment provision has been of real benefit to consumers. Sixteen states have already passed legislation which provides for enrichment of all bread sold within their borders.

Many industry leaders have recognized the benefit of the bread order and are solidly for it. So it now appears that the bread order will continue for some months to come.

IT'S LIGHT INSIDE

That one-time familiar phrase on canned fruit..."packed in heavy (or extra heavy) sirup"...is out for this year's commercial pack. Here's another instance where food processors run up against one of the same problems that troubles the homemaker...the sugar shortage. Since June 15, fruit canners have been prohibited by an OPA regulation from using anything but light sirup. This restriction will continue as long as sugar is limited.



*Good enough
anyhow...*

Of course, there are still fruits on the market put up in heavy or extra heavy sirup. But these are crops processed prior to June 15. This sirup regulation doesn't mean you won't see Grade A or Fancy canned fruits in the months to come. Top quality fruits have a high natural sugar content and get their high rating for ripeness--not for thickness of sirup.

THE PEPPER PACKAGE

Pepper will continue scarce until we know the condition of stocks in the Far East. Unground pepper does not deteriorate easily. It is generally supposed that stocks have been stored abroad since the outbreak of the war with Japan, and it is hoped that shipments can be resumed shortly. There is no knowledge at present as to how well the cultivation of pepper trees has been maintained during the war, nor do we know what the present health of the native workers may be.



*Go easy on the
pepper...*

As you know we had no imports of pepper at all during 1943 and '44 from the Dutch East Indies or from British Malaya...the sources of 98 percent of our normal supply. The only shipment so far this year came from India and that pepper was for military use only.

Imports of unground pepper dropped from over 73 million pounds in 1941 to around 6 million pounds in 1942. Most of the shipments received in 1942 were on the way in December, 1941, before hostilities started with Japan.

For almost four years, food processors and homemakers have been working on allotments of pepper from stocks on hand in this country before the war. The Department of Agriculture expects to continue its distribution restrictions until such time as pepper supplies and demand are more nearly equal.

WHIPS, MY DEAR!

Now that the armed forces have stopped all their purchases of butter, the U. S. Department of Agriculture has cancelled three war food orders control-

ling the use of butterfat. There are no restrictions remaining on the sale of whipping cream nor the amount of butterfat that may be used in ice cream or other frozen desserts.

Dessert Special

Whipping cream will be immediately welcomed to dress up fruit shortcake and gelatin desserts. Not since February, 1943, have city dwellers known cream with more than 19 percent butterfat. Whipping cream contains at least 30 percent butterfat. The limitation order (WFO 13) was needed to direct butterfat to the production of butter, cheddar cheese, dry milk powder and evaporated milk.



Back again...

A great increase of ice cream and frozen dairy foods is not expected with the cancellation of War Food Order 8. Ice cream may be richer, but there is still the sugar shortage to limit the increase in quantity.

Butter Increase Too

The third order terminated is that setting aside butter for purchase by the armed forces. Military buyers acquired butter during the period of flush production. The cessation of hostilities with Japan came near the end of the heavy production season, and the armed forces have sufficient stocks to take care of needs of expected reduced personnel for some time.

ALMOND SLANT



He needs an early start to get overseas in time...

The women whose men in uniform will still be overseas when Christmas rolls around are probably planning holiday packages. The mailing period is from September 15 to October 15, you know, and now's the time to start assembling the ingredients for that fruit cake for overseas.

Almonds It Is

As far as nuts are concerned, it may be a bit hard to round up much variety since the new crops of walnuts and pecans won't come on the market until later in the fall. Some walnuts and pecans from last year's crop may be available, but the best bet in nuts right now is likely to be almonds. They've been coming in fairly liberal quantities from the Mediterranean area, and the domestic crop of almonds will start appearing on the market around the middle of this month. The latest crop report of the U. S. Department of Agriculture shows that an all-time record crop of almonds is expected in California this year...about 10 percent above last year. Harvesting is nearly completed, and it's a matter of getting the supplies distributed in the retail markets.

Don't Be Choosy

Generally, nuts are interchangeable in cake and cookie recipes...unless you're looking for a specific flavor or texture. It's true that the fat and protein content of the different nuts are variable, but not to the extent that they would change the finished cake or cookie. So though some nut varieties may still be scarce, it's good to know of the bumper almond crop readily available.

THE CHEDDAR'S GETTING BETTER ALL THE TIME

There've been two interesting developments regarding cheese during the past couple of weeks. One is that the point value has been cut in half, making possible a considerable saving in those precious red points. The reason why OPA could take this action is that the manufacture of cheese has increased greatly this summer. The high milk production was what made this possible, of course.

The second item of the good news about cheese is the information that the Government set-aside has been reduced. It had been announced that half the cheese output for September would be taken by the Government, but on August 29, the U. S. Department of Agriculture announced that the September set-aside had come down to 40 percent.

Perhaps you're wondering why even 40 percent is needed, since the Army requirements are much lower. Well, cheese is a tremendously important food in foreign countries, and export needs will continue high for some time to come. Another point to remember is that our meat supplies will be much better in September, so we won't be so concerned about cheese as a meat alternate.

Want More Flavor? Then Be Patient



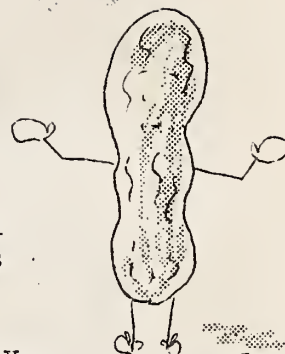
In spite of our acceptance of cheese as a valuable protein food during wartime, cheese connoisseurs have had one complaint about much of the wartime cheddar. That sharp, rich tanginess they value has been missing. Flavor is the result of aging, as you know, and the shortage of both cheese and time has prevented much of this. Now that more cheese is being produced, though, the makers are putting more of it into storage for a longer cure. Cheese makers are anxious to return to their pre-war standards of quality and flavor. Since the cheese-eater will ultimately benefit, it behooves him to be patient for a few more months, in case he doesn't find as much cheese in the stores as he thinks he should.

NEW WRINKLE FOR PEANUTS

A new process for taking the color out of peanut skins was discovered recently by the scientists of the United States Department of Agriculture's Southern Research Laboratory in New Orleans.

This makes it possible for a colorless protein to be made from peanut meal, a by-product of peanut oil. The protein heretofore has not been used industrially because of its dark red color. But it can be used, colorless, in cold glue--the kind bookbinders and gummed tape makers use. It can be used to put special finishes on paper. It also can be used in cold water paints.

The process is simple and low cost. If used industrially, it would put an added value on farmer's peanuts and bring new and better products to consumers.



you're apt to find me anywhere...

ERASING BLACK MARKS

You can protect your floors from unsightly black marks made by composition soles of wartime shoes, says the Rhode Island Agricultural Experiment Station. A series of experiments on different type floors and finishes showed that unfinished soft wood floors are more susceptible to scuff marks from wartime shoe soles and heels than floors that have been painted, varnished, treated with shellac or otherwise finished.



Be wise... Take care of your floors

Even a waxed surface scars somewhat. But usually a light polishing will remove most of the mark. If the polishing does not take out the mark entirely, a good rubbing with a clean cloth dampened in a water emulsion wax turns the trick. The application of three or more thin coats of the wax increases the protection and affords a better wearing surface.

If You Want Clean Floors...

When it comes to removing black marks from floors, the experimenters left out the possibility of cleaning with soap and water because the continued use of soap and water on any floor surface gradually destroys the floor material and quickly makes a new floor look old. Instead, they tried out certain solvents like turpentine, alcohol, gasoline and several commercial dry cleaners to find one which would take out the black marks and yet not hurt the surface.

The cleaner found to be most effective and safe was a liquid sold for cleaning all types of shoes. A few drops of this cleaner, applied to a clean cloth and

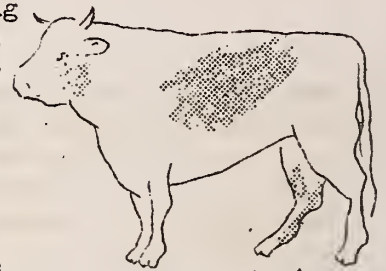
lightly wiped over the stained areas, removed all trace of marks without the hard rubbing required by some of the other solvents. However, this cleaner cannot be used to clean large surfaces, as the cost would be prohibitive and it probably would not be safe to use in large quantities indoors.



The solvent type cleansers did not prove entirely satisfactory for removing the black marks. So the experimenters switched to a modified scrubbing method. They found that wiping up the floor with a clean cloth wrung out in a solution of borax soap and lukewarm water proved to be the best and safest method for general use in the home. There are three "musts" in this method. Use as little water as possible. Wipe up the soap mixture with a damp cloth. And cover the floor with a protective coating of wax as soon as it's dry.

HOOFING IT

Yes, that's the sound of grass-fed cattle moving to market these days. For the past three weeks more beef on the hoof has been sold than a year ago. Not only in this seasonal increase in marketing good news to the nation's homemakers, but also the fact that more of this meat is available to civilians. Federally inspected plants are no longer required to set aside a certain percentage of their production for sale to the Armed Forces. Don't think from this that the military doesn't need any more meat...rather they are now able to get their requirements on the open market without the aid of set-aside orders.



you'll get better acquainted in the next few weeks...

Nothing To Beef About

These grass-fed cattle do not produce a beef equal in quality to that of cattle fed on grain. But the quality this season is above last year's... most of it grading at "Commercial" and some "Good."

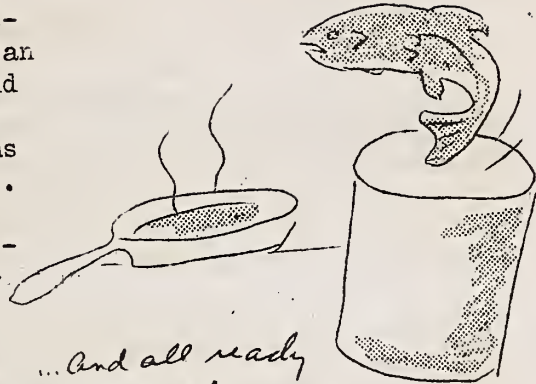
Hog and lamb marketings are lower right now than a year ago.

STACKING THE PACK

Civilians will be getting more canned fish this year than they've had since 1942. The increase is possible chiefly because of reduced military requirements.

Of all varieties, the total for civilians is now figured at 340 million pounds. And if the sardine (California Pilchard) pack now being processed

is as large as current estimates indicate and if government requirements on it are cut, there may be an additional 90 million pounds to add to this total. In this event the supply of canned fish for civilians will be as large as that of 1941... the last year before set-aside orders were needed to regulate distribution of canned fish among civilian, military and lend-lease claimants.



At present only 40 percent of the large salmon pack is being set aside for government buyers...and 65 percent of the Pilchard and mackerel packs. There is no set-aside order on canned tuna.

TO MAKE YOUR STEW BETTER

Potatoes are still coming in for a lot of talk these days...because they are one of the most plentiful of nutritious fresh foods now on the markets...because they're among the cheapest in price...and because their supply promises to be good for some time to come. So here's an idea to add to your potato recipes... 'specially good in these days of stews instead of T-bones:

Potato Dumplings

2 cups riced boiled potatoes (about 3)

2 eggs, beaten

1 teaspoon salt

1 teaspoon grated onion

1 tablespoon chopped parsley

$\frac{1}{2}$ cup toasted fourth-inch bread cubes

$\frac{1}{2}$ cup flour, sifted with $\frac{1}{2}$ teaspoon baking powder

Combine ingredients in the order given, mixing thoroughly. Drop by tablespoonful on top of boiling beef stew about one-half hour before serving. Cover tightly and let steam for approximately 25 minutes. Serve on or around stew. Makes five servings.

FRESH FOOD ROUNDUP

The vegetable line up of good buys still holds good...so that menu planning these days shouldn't be among your homemakers' difficulties. Besides the liberal supply of reasonably priced Irish potatoes on Southern markets...there are increasing quantities of good quality sweet potatoes. Those sweets are reasonably priced, too...and one of the most nourishing of vegetables your listeners can serve.

Cabbage is another health-builder that's around in good supply...and the price is cheap. Snap beans...moderate to liberal in supply...are a little high in price due to the excellent demand for this good vegetable. Onions are another encouraging item on your homemakers' lists...because they're now rolling in from Northern markets in liberal supply...and their price is in keeping with a modest budget. So there's nothing to hinder liberal use of this meal pepper-upper...unless your listeners believe the old tradition in the Far East that when Satan stepped out of the Garden of Eden after the fall of man, onions sprang from the spot where he placed his right foot.

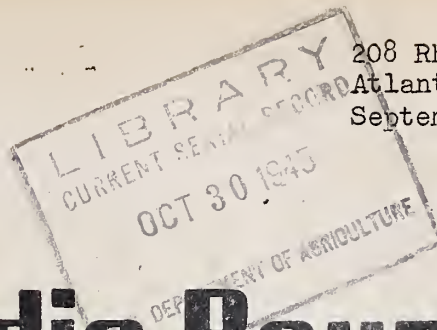
The supply of tomatoes is declining...and the price, consequently, is up a little. Okra, their side kick for tasty succotash dishes, is still plentiful, however, and reasonably priced. Fair supplies of turnip greens and collards are on most Southern markets...but they haven't hit their peak season by any means. Field peas remain a good buy now...with plenty of them selling at reasonable prices.

Apple supplies are light...but they're about as plentiful as they'll be this season...and their price is a little high for this time of year. Citrus fruit is currently light in supply...as are most other fruits...with only light quantities of grapes and a few peaches coming in from the north.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

1,442
F3R11A

cop. 2



208 Rhodes Building
Atlanta 3, Georgia
September 14, 1945



Radio Round-up

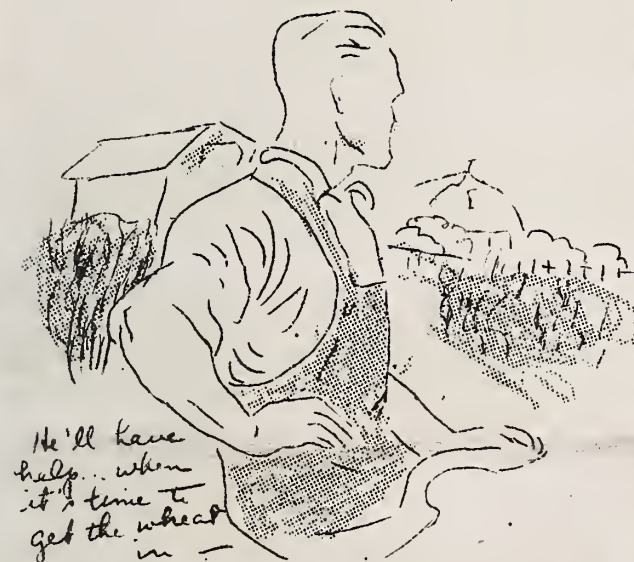
A weekly service for Directors of
Women's Radio Programs

87

* A BILLION IN GOLD :

Daily bread...yes, and cereal...
for everyone in this country,
and cargoes of grain for the
hungry peoples abroad...that's
the fulfillment of our golden
wheat crop which this year tops
all records at a billion some 152
million bushels.

As big as the yield, is the
story of cooperation behind our
wheat harvest. Shortages of farm
labor and machinery have once
again made bringing in the grain
more of a community enterprise.
On some farms, the wheat is cut
with a binder and made into
bundles which are set up in groups
or "shocks". When the grain dries



out or cures, it is ready to thresh. With whole areas needing threshing
at the same time, the community gets together to bring in each other's
crops. This means taking wagon loads of wheat to a threshing machine,
pitching the bundles onto a conveyor which carries the wheat into the
machine. Then when the grain is separated from the straw, it must be
sacked or taken by trucks to storage bins. A crew of 12 men can thresh
the grain from about 30 acres a day.

In the Western Great Plains...from Texas to North Dakota...where most of
our wheat is grown, the combined harvester or "combine" has taken the place
of the old stationary machines. With a combine, a farmer with the help of
his family often harvests his own wheat alone.

U. S. Department of Agriculture

It Took Cooperation

That was until the war. Then the metal for combines went for tanks and guns. At the same time, more and more acres were seeded to wheat to take care of our wartime needs. The combines that were on the farms of the country and the few that could be made had to be shared. So we went back to neighborly cooperation.

The Agricultural Adjustment Agency of the Department of Agriculture carried the program even farther. They arranged for combine crews... custom combine operators, they're called...to go from neighborhood, then from county to county, and from state to state. The AAA also made arrangements with the State department to get crews from Canada.

For the past three years, custom combine crews have started the wheat harvesting season in Texas in May and moved northward with the ripening wheat into Oklahoma, through Kansas, Colorado, Nebraska, eastern Wyoming, South Dakota and ending the middle of September in North Dakota and Montana. The Canadian harvest starts after ours; so now some of our crews will go into Canada to help our Ally.

As for an idea on the mass movement of these crews...into Kansas, our principal wheat producing state with some 13 and a half million acres this year, went more than 2,000 combines from other states and between 700 to 900 from Canada.

The equipment of a crew consists of a combine, a tractor to pull it if it's not self-propelled, and two trucks to carry grain. Each crew brings its own labor and the crew works in two shifts...the harvest day varying from 16 to 20 hours, dependent on the weather.

The Problem Is Solved

And here's the way the program has worked. A farmer desiring assistance contacts his county AAA office or his county agent. All the requests in a state are recorded by the State AAA committee and an area designated for a crew. The State AAA also arranged for gasoline, tires and food stamps and for needed repairs...and where necessary, for police escort to direct the movement of the combines over highways. As a crew leaves one state, it checks in with an AAA representative at a port-of-entry in an adjoining state and is given a new work schedule.

In the field, the combine cuts the wheat, threshes it and delivers the threshed grain to a tank or bin at the front of the combine. The bin is emptied into a waiting truck for delivery to a farm granery or a terminal elevator. One combine can harvest 40 to 50 acres a day.

Yes, the wheat has been harvested in the Western Great Plains. It's in farm storage bins, in terminal elevators, in some areas it's still on the ground waiting to be moved or is on rail to one of our great milling centers.

. RAISIN RECOUNTAL

If you're wondering about the supply of raisins for puddings, coffee cake and holiday cookies, you can plan on generous use.

Sun-dried, purple raisins will be plentiful for two reasons. Military needs are greatly reduced. And secondly, California...which produces all the country's raisins...has a raisin-grape crop about a fourth above average.



*For good eating...
add raisins to your puddings...*

Thompson Seedless, Muscats and Sultanas are the principal raisin varieties. They have accounted for more than half of California's total grape crop the past twenty years and are suitable for drying, crushing and for fresh use. However, the past three seasons (1942-44), the Government restricted the use of these varieties grown in the eight principal producing counties in California to the production of raisins. This action was taken to provide the large quantities of this dried fruit needed for civilian, military and lend-lease use and to prevent these grapes from going to wineries or into fresh markets. While many raisins were produced, you may have been limited because war needs were so high.

You Can Use Lots Of 'Em

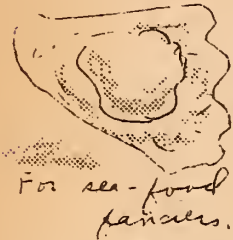
This year, because of smaller requirements of Government agencies, the restriction on use is removed. Consequently, there will be a more nearly normal movement of these grapes into raisin, winery and fresh markets. The fact that the crop is large and that normally the greater part of the total tonnage of these varieties is made into raisins, assures us a plentiful supply of this dried fruit.

And you can have your choice of color...purple or golden. The bleached variety is dried by artificial heat. Then the raisins are treated with sulphur to give them their pale, golden color. Although golden bleached raisins cost more to produce, they are popular for fruit cakes and puddings. They are more perishable than sun-dried raisins; so must be kept in a cool, dry place.

Because of their natural sweetness, raisins will be welcomed this fall and winter to supplement short sugar rations.

ON THE HALF SHELL

Comes an "R" in the month, the traditional oyster season opens. Fanciers of this shellfish will find no more oysters on the markets than last year when the supply was short of demand. Lack of labor during the last two or three years has affected operations of a majority of the large companies. Many boats could not be manned and the oyster beds could not



be attended and cleaned. Lack of labor also cut down the control of starfish which in the waters of Long Island Sound are the natural enemies of the oyster. While a few restaurants will begin offering oysters to their customers immediately, most markets will not have much of a supply until the middle of October...with more ample shipments during November and December.

Oysters grow along the Atlantic and Gulf Coasts...from Cape Cod to Texas... and on the Pacific Coast principally along the coast of the State of Washington. They spawn during the summer as the temperature of the water becomes warm and more favorable for their growth. For several days the larvae are free-swimming, but they soon sink to the bottom and attach themselves to a convenient rock or shell. The young oyster frees itself and feeds on the bottom of the ocean as soon as a protective shell has been formed.

In Southern waters, oysters reach market-size in two to three years. About four years are required in Long Island Sound where the cold winters cause them to go into a state resembling hibernation. Most of the oysters which will be served in restaurants and homes this season will be four or five years old.

Take Your Choice

In point of size, the Atlantic Coast or eastern oyster is midway between the tiny Olympia oyster of Puget Sound...the meat of which is about as big as a man's thumbnail...and the enormous Pacific or Japanese Oyster... which may get to be 10 inches long. The eastern oysters might attain a length of 6 to 8 inches but are marketed smaller. When sold in shucked form, oysters are usually classified three ways--"standard," "select," or "counts." Standard or small oysters are used for stewing and cocktails, while counts or the large oysters are generally fried. Select or medium can be used for either frying, stewing, or for cocktails.

The ready market for fresh oysters has meant that few were canned. Before the war, considerable quantities were processed in South Atlantic, Gulf, and Pacific Northwest states. For the past two years canning has decreased in the Gulf and South Atlantic areas and been discontinued in the Pacific Northwest.

As a food, oysters rank high in taste appeal. In nutritional value they contribute protein, calcium, and phosphorus...and are at the top of the list as a source of iron. The minerals which oysters supply are most often deficient in the daily diet; so when oysters are available they're a good investment in nutrition.

LONG TIME NO "C"

Cabbage is a prize package of Vitamin C on the vegetable market these days. But the way you cook cabbage is important. Experiment Station scientists have found that cooked cabbage may retain as much as half to three-fourths of the Vitamin C if it's cooked in a small amount of water (not more than twice the weight of the cabbage)...if it's cooked for a short period of time (from 10 to 25 minutes)...and if a lid is kept on the pan while the cabbage is cooking.



For the best eating...

For habitually late dinner guests, start the cabbage cooking after you've seen the whites of their eyes. But if you've already cooked the cabbage and some unexpected event delays dinner service, the scientists say it's better to put the cabbage in the refrigerator and warm it up later than it is to leave the cabbage on the stove. Cooked cabbage held over hot water to keep it warm may lose as much as 80 percent of its ascorbic acid the first hour and as much as 90 percent in two hours.

CARE SAVES WEAR...

And men's suits these days show wear quickly if left to shift for themselves. The new ones are made from wartime fabrics. Many of the old ones are very old indeed. Both kinds take extra care to look well and give service. That's why the clothing specialists of the United States Department of Agriculture have listed a few suggestions on the care of men's suits that you may want to pass on to your listeners.



It needs plenty of care

First...about brushing. It should be done often with a good clothes brush. Whisk brooms only hit the high spots. Skilled clothes brushers go with the grain of the cloth and make sure they get dust out of folds and corners.

Next, hanging. Coats rest best on broad wooden hangers of the wishbone shape...trousers, upside down on hangers with clips. Or if trousers go over the crossbar of wire hangers, a piece of paper or cardboard fastened to the crossbar will prevent creases.

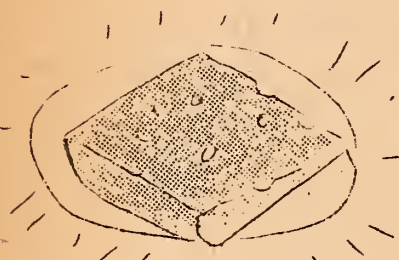
Buttons. They should be checked for tightness every now and then. It's still not easy to match lost ones.

Trouser cuffs. They hang, when at best length, about one half inch above the heel. A strip of cloth or tape sewed inside the cuff prevents excess wear.

If perspiration is a problem, moisture-proof shields at the underarms save wool from being weakened.

And a pad on an office worker's chair will help prevent shine.

CUT YOURSELF A SLICE



*Plenty of point to eating
this now that there's
no point on it -*

All U. S. Department of Agriculture controls on cheese are off. And OPA has reduced ration point values on this dairy product to zero.

Previously there was a 40 percent set-aside on cheddar cheese announced for September and a restriction on the amount of foreign type cheeses that could be manufactured. Then the U. S. Army Quartermaster Corps said that military stocks of cheddar were adequate for reduced personnel and also that some military stocks could be used to fulfill requirements of foreign claimants. Thus the September set aside on cheddar was cancelled together with production restrictions on foreign type cheese. With more of this commodity available to civilians it was possible to take the point values off cheese.

In the future it is expected that open market purchases of cheese by government buyers will prove adequate without the need of set-aside orders. So you can get out the file of cheese recipes and satisfy that cheese craving you've held in check so long.

A TUNE ON THE OCARINA

There will be plenty of sweet potatoes to talk about when this issue of Round-up hits your desk. A temporary abundance is expected from the time the sweet potato harvest really gets under way...the middle of September...until the crop is gathered by November 1.

Sweet potatoes need pushing at harvest time and here's the reason why. "Sweets" have to be cured to keep any length of time. It seems that some of the heavy producing areas do not have the storage space and curing facilities for handling the crop. The potatoes sold during September and October are marketed as they come from the field. Those sold after November 1 are usually cured...that is, put in storage and held at high temperature and high humidity...to cut down loss through decay. These cured sweet potatoes will keep for months and are not the

marketing problem the early ones are. Although the uncured sweet potatoes must be sold fairly soon after they're harvested, they will keep two or three weeks in home storage.

You Can Look For Plenty



A good tune this year...

There will be many more sweet potatoes for civilians this year than last because the yield per acre in the producing areas has been high. Then, too, the Army is taking less. Another problem is the current abundance of Irish potatoes.

But there are three very good selling points for the sweet potato. The quality of this year's crop is generally good. Prices are reasonable and should even be lower as the season advances. As for nutritional value...that rich orange color means carotene which can be turned into Vitamin A.

Sweet potatoes contain some Vitamin C, some of the B Vitamins, some iron, and sugar without ration points. Their sugar and starch content makes them an economical energy food. And they rank high in flavor.

The heavy supplies this year are from the eastern shore of Virginia and Maryland. Louisiana also has a record crop. Shipments from the eastern shore will go to most parts of the country, and supplies from Louisiana and Texas will be sent as far northwest as Seattle.

Here is a sweet potato recipe you can add to your file:

Sweet Potato Custard Pie

Line a pie tin with rich pastry. Fill with the following mixture:

2 c. mashed sweet potato (cooked)	1-2 c. sugar
1 c. sweet milk	1 tsp. salt
2 eggs	1 tsp. grated lemon rind
	1 tbsp. butter

Leave out one egg white for meringue. Beat remainder of eggs into the cooked and mashed potato, add the melted butter and other ingredients; pour into the pastry, and bake in a moderate oven until custard is set. Add a pinch of cream of tartar and two tablespoons of sugar to the whites, beaten stiff. Mix well. Spread over top of pie and put into a moderate oven until it is a delicate brown. One-quarter cup cocoanut may be added to the filling, or spices may be used instead of lemon. Nutmeg and cinnamon are especially fine flavorings for sweet potatoes.

Potatoes on Half Shell

Bake potatoes; cut lengthwise; remove contents; mash; season with sugar, butter, and nuts. Place in potato shells, cover with marshmallows, and brown.

FRESH FOOD ROUNDUP

With most meats still rationed...it should be good news to your home-makers that a large variety of fresh and unrationed vegetables are available in good supply. Irish potatoes, of course, take the lime light...with plenty of them on the markets retailing at reasonable prices. Sweet potatoes have achieved a substantial foothold in that spotlight too...with steadily increasing supplies. They're plentiful in most sections...and their price is reasonable.

Cabbage is the headliner among the leafy green vegetables...lots of it and the price is as cheap as the thriftiest of your listeners could wish. Quality varies, however, so it's worth while to be careful in selecting those good green heads at their grocer's.

Among other plentiful items are onions...cheap...heavy in supply...and generally of good quality. There's plenty of okra, too, for this time of year. And field peas remain fairly plentiful and reasonably priced.

Your homemakers also should find fair quantities of tomatoes, though the price on these may be up a little from what it's been. Snap beans are in only fair supply, at moderate to slightly high prices. Sweet corn is in fair supply...with much of the quality only ordinary. Greens...turnip greens and collards-- are increasing on most markets...and their price is reasonable.

The fruit picture, however, is not so encouraging. Apples are in light supply...and the price is a little high on the best quality. Oranges are in light supply, too...and most of them are of small sizes, though often those smaller oranges contain more juice. Grapes are in fairly good supply...and their price--currently near ceiling--isn't too exorbitant. Pears are in fair supply...and there are a few limes. Other fruits are strictly in the luxury line in most Southern sections.

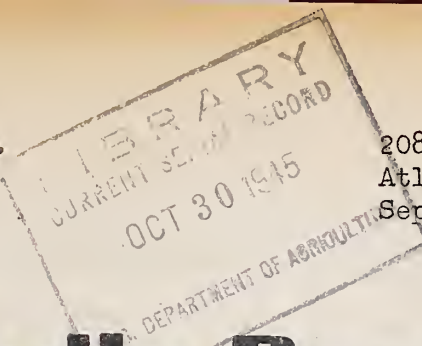
* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *

* * * * *

1.942
F3 R11A

cop 2



208 Rhodes Building
Atlanta, Georgia
September 21, 1945

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

VEGETABLE VANTAGE

Two commercially canned vegetables that will be very plentiful this year are peas and tomato juice.



grocers.

Here's Why

There are two reasons for the big supply of canned peas. Cannerymen put up one of the largest packs on record. And the Army has reduced its order for this vegetable. An estimated 30 and a half million cases will be available to retail

The armed forces also had planned to take 16 percent of the tomato juice pack. But now they find they can fill their requirements on the open market. That is, they do not need the U. S. Department of Agriculture to issue a set-aside order requiring a canner to reserve a certain percentage of his pack for military purchase. So, it looks now as though some 33 million cases (24 No. 2 cans) of this popular juice will be available for home markets. This means nearly twice as much tomato juice as last year.

Other canned vegetables in larger supply for civilians than last year are: carrots, sweet corn, tomato products and sauerkraut.

But On The Other Hand...

There will be less canned baked beans, spinach, sweetpotatoes and asparagus. There will also be slightly less soup canned...principally because of the tin shortage.

FRUIT ON ICE

For your listeners who are interested in facts on frozen fruits, you can tell them that they'll be getting an average of two pounds this year. Pre-war use was less than a pound a year, but the industry was only getting into stride then. Peaches and apricots will be the frozen fruits most in evidence at retail lockers during the coming months.



*Two pounds
for you...*

Where They Are

While more fruits than vegetables are frozen, most of the supply goes to industrial users. On the other hand almost all frozen vegetables find their way to retail outlets. It seems that preserves, bakers, confectioners and ice cream manufacturers find that frozen fruits save labor and are convenient to supplement short supplies of canned fruits. There are a couple of other reasons too why frozen fruits have been limited at the grocery store the past few years. The armed forces have taken most of the berry packs for use in jams, jellies and preserves. Also the industry hasn't been able to expand refrigerator facilities for handling frozen foods in wholesale and retail establishments.

Cold storage holdings of frozen fruits totaled about 284 million pounds on September 1...an increase of about 38 million pounds over the September, 1944, record. This total includes fruits stored by bakers, ice cream manufacturers and other industrial users. About half of the storage pack is berries, but these fruits are largely held by industrial users. Cherries--normally the second most important frozen fruit--are just about all set aside this year for military use. So it will be from the present large packs of frozen peaches, apricots and apples that grocery store lockers will be able to draw their supplies.

FOOD AND AGRICULTURE ORGANIZATION

Invitations for the first conference of the Food and Agriculture Organization went out to forty-four nations...the same day Japan surrendered...August 14. So with the ending of a world war in which nation fought nation, a new kind of world union was begun. This time, nations are united against hunger.

The conference will be held on October 16 at the Chateau Frontenac in Quebec, Canada. It will be made up of one delegation from each nation joining the organization. At present 26 nations have accepted the FAO

constitution, and can send delegates. But other nations will probably agree to join before the conference date. Each delegation will have one vote in deciding the course of the organization for the coming year.

The purpose of FAO can be divided into four main parts. One, it will work to raise the levels of nutrition and standards of living of the peoples in the member nations. Two, it will work to improve the efficiency of the production of all food and agricultural products. (And, by the way, the term agriculture here includes fishing and forestry.) Three, the organization will try to better conditions of rural populations around the world. And four, by accomplishing the first three aims, it will contribute toward an expanding world economy. In other words, FAO will fight for freedom from want.



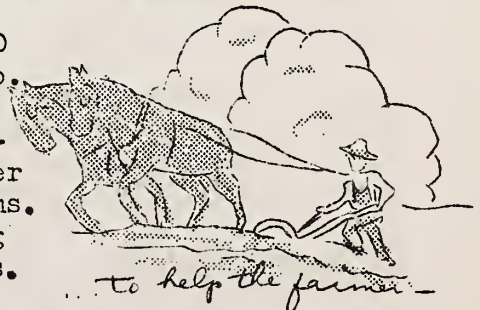
A wise course for the world...

Here's How It Works

FAO will function as an advisory organization. It will collect information on nutrition, food and agriculture from all the member nations, and it will spread this information to all the member nations. It will promote and recommend national and international action to improve nutrition levels and the production and handling of food and agricultural products. On the request of member governments it will make the services of world scientific experts in the field of agriculture available to solve any given agricultural problem the government may have. FAO will be a sort of catalyst to speed the reaction of farming around the world to the latest developments in food and agriculture of any single place.

When the Social and Economic Council of the United Nations Organization is formed, FAO will be represented on that council along with other international bodies working on health, money, transportation, trade, communication and so on. It will work closely with these international bodies, just as the individual nations will work together.

The United States has lots to gain from FAO and lots to offer such as organization, too. We may be one of the most advanced nations as far as food and agriculture are concerned, but we can learn much from the way other countries handle their agricultural problems. We will, of course, profit from a smoothing out of world trade in agricultural products. The greatest gain, however, will be the



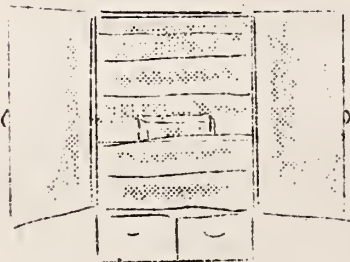
gain in world peace if the organization works as it's planned. Political and military alliances, necessary as they are, will not insure us against war forever. It'll take international cooperation -- international work on all sorts of problems, including those of food and agriculture-- to do that.

As the delegates gather in Quebec next month, they will take up some of the most pressing of the world's agricultural problems. It'll be the first step in a world wide campaign against man's oldest enemy... the enemy that even in peacetime holds two thirds of the world's population under its dominance--hunger.

BLANCH WITH CANNER

The pressure canner comes in handy...even for the homemaker who is putting up vegetables for freezing. Home freezing specialists of the North Carolina Agricultural Extension Service recommend the pressure canner for blanching the vegetables with steam. The specialists say that steam is preferable to boiling water for blanching. Here's why. Steam is less likely to leach out the vitamins, minerals and other soluble nutrients... And steam is just as effective as boiling water in retarding the action of enzymes that would cause undesirable changes in the texture and flavor of the vegetables.

SHELVE IT



To get more space

Few kitchen cupboards are as crowded as the hall closet at Fibber McGee's house. But most every homemaker will tell you that she needs more kitchen cupboard space. Home management specialists of the U. S. Department of Agriculture have some practical advice on this subject.

Tell the homemaker to check on the waste space between the shelves. Rather than stack equipment and supplies layer on layer to make use of the space between the shelves, the specialists say it's better to put in more shelves. In other words, make use of the waste space by putting in shelves between the cupboard shelves.

Try Your Own Ideas

Another storage aid is the set-in shelf. This is a removable shelf made like a bench. It can be made in a convenient size to fit some particular storage need. The set-in shelf need not be so long, wide or deep as the cupboard shelf. The bench forms a compartment in which to set articles of the same size. The top of this set-in shelf also

provides storage space.

Shelves built in stair-step fashion are convenient for storing small boxes of spices. Then every spice box has a front row location and maybe quickly found.

UNWRINKLED PRUNES

If you don't know your prunes, you may be surprised to learn that some varieties...such as Italian prunes...are best eaten fresh or canned...instead of dried.

Our Italian variety of prune comes from eastern Oregon, eastern Washington and Idaho, and the crop this year is a third larger than in 1944. This fruit will be in good supply on most markets for the rest of September, and there will be cold storage stocks available in October. Shipments from Oregon and Washington producing prunes wound up about September 15, but there is a time lag of about two weeks before these shipments are well distributed across the country. Since September 15, Idaho has been moving her crop, but will complete shipments about the first of October. All this means another fruit selection for fall meals.



Try a prune pie...

As for dried prunes...they come chiefly from California. Practically all prunes grown in this state are dried. Also prunes grown in the western sections of Oregon and Washington are largely canned or dried.

SHARING OUR FOOD

Early this week, (September 17) President Truman said that the United States is in a position to help keep the liberated areas of Europe from starving this winter. His statement was issued after a delegation headed by Mrs. Dwight W. Morrow, president of Food For Freedom, presented a plea on the behalf of 47 national organizations...with a membership of over 50 million people...to speed our food shipments for the hungry peoples abroad.

"The limiting factor in meeting the minimum needs of the liberated peoples is no longer one of shipping," President Truman said. "For the moment, in the case of most commodities, it is no longer a problem of supply. Today, it is primarily a two-fold financial problem; first, to work out credits or other financial arrangements with the European government; second, to make additional funds available to UNRRA for emergency relief."

Food For Overseas Is Needed

Mr. Truman stated that both the Department of Agriculture and the War Production Board have authority to issue set aside orders on specific quantities of commodities purchased, regardless of whether they are rationed, to insure deliveries abroad, and warned that ration controls on some items would follow if they became short in supply.

On the occasion of "Share The Food Day", September 18...when youth groups in this country joined in attempting to help solve the food problems of war ravaged countries--Secretary of Agriculture Anderson made these statements:

"We must do all we can to share our food with those who are suffering from the devastation of war. We must also be realistic in facing the practical problems of getting food to the places where it is needed."

As for food stocks in this country, the Secretary said that cutbacks in military requirements have eased the home food situation and made more supplies available for relief and rehabilitation. But if essential needs are to be met abroad, there must be ways to finance these shipments. Lend-lease ended in July, and the Army's emergency feeding in Europe is now greatly reduced.

"That leaves at the present time only two methods for financing the use of American food in liberated countries," Secretary Anderson said. "First, those countries which have some financial resources may pay for the American food they get by the use of cash or credit.

"Second, those unable to pay may receive aid from UNRRA...at the moment food allocated to UNRRA is sufficient to use up all funds available to it. Substantial increases can be made in our contributions of food to UNRRA if Congress appropriates an additional 550 million dollars. This would complete the United States' quota of 1 billion, 350 million dollars that was authorized in 1944."

"Quantities of food allocated to paying governments cannot be increased substantially because postwar financial arrangements have not been concluded. These arrangements are now being considered by those Departments...principally State and Treasury...having this responsibility for the United States. If they are concluded promptly we can see that a fair share of food released by military cut-backs is made available."

Secretary of Agriculture Anderson stressed that he did not wish to give the impression that these problems cannot be solved...rather that no one person could sit down and decide so much of this and that is needed, and presto that is the quantity sent. "Supplying American food to help relieve hunger abroad is a job all of us must tackle together... Congress, the executive agencies of the Federal Government, UNRRA, the foreign countries involved, and the whole body of common people in the United States and the United Nations."

COMING YOUR WAY

Additional supplies of shortening, cooking oils, soap, paints and varnish and protective floor coatings will be made for civilians during the remaining months of this year.

These increases are possible because military requirements for commodities using fats and oils are reduced. Also the prospective supplies of soybean and flaxseed oil,...domestically produced... are larger than previously estimated.

Get Your House Dressed Up

Manufacturers of paint and varnish, coated fabrics and floor coverings such as linoleum, who have been receiving only 45 percent of the fats and oils they used in 1940 - 41, will now have almost double the amount to use. And that's good news for homemakers who have been wanting to get linoleum or to have the house painted.

BRIGHT PICTURE FOR POULTRY

Are crisp fried chicken drumsticks more plentiful on your table these days? They should be. The Army Quartermaster corps has notified poultry processors that...as of September 19...army purchases of dressed poultry would be discontinued. Reasons are that due to the end of the war, with a decided cut in military personnel needing the chicken, the Quartermaster corps has enough chicken. The amount they procured through cooperation of the government in setting aside chicken in heavy poultry producing areas over the past several months through War Food Order 119 is sufficient to last them awhile...thus poultry now being processed is earmarked for you civilians.

Speaking of poultry...War Food Order 106, requiring turkeys to be set aside for government procurement...is terminated September 24. Any additional turkeys needed by the armed forces will be purchased on the open market. This year's turkey crop is estimated to be of record or near record proportions...so it should be adequate to supply both armed forces and civilians with enough turkey for the holiday season.

FRESH FOOD ROUNDUP

Fresh vegetable markets continue to offer your homemakers plenty of variety and lots of food value for their daily menus, even if the meat supplies aren't as liberal as they'd like them to be. They should be finding Irish potatoes in quantity enough to satisfy the heartiest of spud eaters...and at prices that fit nicely with a limited food budget. Now's the time to be serving plenty of those potatoes... in heavy supply throughout this section.

Other top buys of the week include cabbage...the democratic green at home in a salad or as a cooked dish...and fit for any type dinner. Cabbage is currently cheap, too...and a decided bargain of good food value.

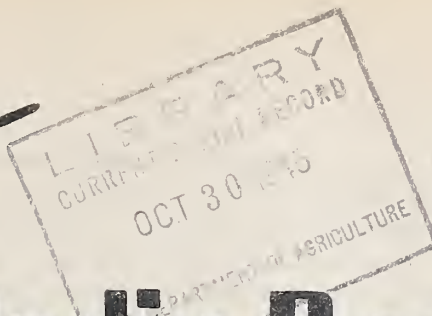
Sweetpotatoes are sharing the top of the list now for good buys...with plenty of them selling at reasonable prices. They're a good investment for the vitamin conscious homemaker...even if she can't actually use them for money as they once were used. If you don't believe that... here's a tale that's been handed down about that tasty vegetable. Henry Woodhouse, a Virginia planter, had once been a governor of Bermuda... a land of enchantment for him. So in 1634 he leased for 99 years some land in the islands...for a yearly rent of 100 oranges, 100 lemons... and 100 sweetpotatoes.

Getting back to today's good buys...your listeners' should find plenty of reasonably priced onions...the spice to any meal. Tomatoes are in fair supply...as are snap beans and limas...though the price on these is a little high. Leafy greens are in adequate supply, too...and their price is reasonable enough.

Apples are scarce...while citrus fruit in this region is rather light... with prices at or near ceiling. But the quality of the small oranges now available is good. There are plenty of grapes--mostly Thompson seedless--and their price is very reasonable. Plenty of Bartlett pears are at the markets too, at prices that are a little high.

* * * * *

* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vego- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *



208 Rhodes Building
Atlanta 3, Georgia
September 28, 1945



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

SUGAR ALLOWANCE



*No time to be
wontful of the sugar bowl...*

The amount of sugar allocated for civilians the last three months of this year will be about a third less than we used during the same months in 1944. That's why your five pounds of sugar obtained with Sugar Stamp No. 38 must last four months...or through December.

While the fourth-quarter sugar allocation for civilians, as announced by the U. S. Department of Agriculture, is the lowest for any quarter this year, it has not required any cut in household allowances. Normally, civilian sugar use declines the last part of the year. The bulk of home and commercial canning has been completed. Also, ice cream and soft drink manufacturers use less sugar during this season.

Fair Distribution Is The Aim

As you know, allocations on commodities are worked out by the U. S. Department of Agriculture in line with supply and needs of the various claimants. If you want to know how the 1,222,610 tons available for October - December period will be divided, here are the figures. Civilians...including home, institutional and industrial users...will get 982 thousand tons. U. S. military and war service will receive 174 thousand tons. For U. S. military relief feeding go 8 thousand tons; to liberated areas through UNRRA and other programs, 31 thousand tons; and to U. S. territories and other exports, 27 thousand tons.

With the end of the war, military requirements for sugar for the fourth quarter of the year were reduced, and some sugar originally scheduled for military use has been made available for civilian distribution. These reductions were not large enough to permit any increase in civilian ration allowances. Rather, if these reductions had not been made, it might have been necessary to cut civilian ration allowances.

For the year, civilian per capita use of sugar will average about 73 pounds. This compares with 89 pounds last year and 96 pounds for the years between 1935-39.

CINDERELLA SEED

Along about this time every year, the farms of the South and Southwest are dotted with cotton pickers. They're harvesting the "vegetable lamb" and the "wool trees" (as the cotton plant was called in ancient writings) which produce much of our nation's clothing. What many homemakers know...but sometimes take for granted...is that these cotton pickers are also harvesting food, in the form of the little gray seeds, not much bigger than a pea, that are hidden deep in the fluffy white bolls.



Within the last three-quarters of a century, cottonseed...once the stepchild of the cotton industry...has felt the touch of a fairy godmother's wand that has transformed these fuzzy pellets into products of great value. One of the most important of these products is oil...the "yellow gold" of the cotton plant...which finds its way to our dinner

tables in the form of cooking oil, salad dressing, shortening, and margarine.

Down The Assembly Line

From the cotton field to the grocer's shelf...the seed makes three stops. The first one is at the gin...where most of the lint is stripped off. Time was when only the cotton went any further than the gin...because the seed was considered worthless and left to rot in huge piles. Then someone hit upon the idea of crushing the seed for oil. In recent years cottonseed has become so important for this purpose that the U. S. Department of Agriculture licenses inspectors to take samples of the seed. These samples are then analyzed by licensed chemists to determine the oil and protein content. The higher these are, the more suitable the seed is for crushing...and the more the mill is willing to pay for this product.

The oil mill is the next stop on the itinerary of the cottonseed from the farm to the consumer. After the seed is cleaned...it "gets a hair cut" in the lint room of the oil mill...where the short fibers or linters left by the gin are removed. Next the hulls are loosened by a

series of knives which cut the seed. Then the seed pass through machines that separate the hulls from the kernels or meats. The separated meats are put through a series of heavy steel rollers...which press them into flakes. Usually these flakes are cooked for three-quarters to one and a half hours at a temperature ranging from 200 to 225 degrees. The cooked cottonseed flakes then go into a machine called a "former"... which shapes them into slabs and wraps the slabs in heavy cloth. Pressure is applied to these slabs of cooked cottonseed kernels until the crude oil flows out.

Some mills extract the oil by passing the pre-heated cottonseed kernels through a large machine called the "expeller press"...which works like a giant meat grinder, forcing the oil out as it grinds the seed. In either method...the extracted oil is allowed to settle before it is drained off into storage tanks...ready to be sold.

From the oil mill...the crude oil travels in large tank cars to a refinery...where the oil that is suitable for food is separated from the "soap stock." Before it is sold, the refined oil is further purified by deodorizing...and for some purposes it is bleached. In peacetime, about nine-tenths of all the cottonseed oil produced in the United States eventually reaches our dinner tables in one form or another.

The cottonseed cake left after the oil is pressed out is one of the most important protein feeds for livestock and poultry. The linters cut from the seed are used in the manufacture of mattresses, upholstery, and in the production of smokeless powder, plastics and photographic film. The hulls are also used for livestock feed. So you see, there is absolutely no waste to the "Cinderella seed."

TENDIN' TO THE KNITIN'

When mothers of the kindergarten set get together, topic of conversation is very likely to be "undies for the small fry." Clothing specialists of the U. S. Department of Agriculture say one way these mothers can beat the shortage is to rake the children underwear from worn knitwear discarded by the grown-ups in the family.

Be Ingenuous

How this can be done is described in a new U. S. Department of Agriculture bulletin called "Knitwear Make-Overs." It gives pictures and descriptions of pajamas, nightgowns, slips and panties made from worn knitwear. There are also clever suggestions for making use of the good part of old sweaters, socks and worn knit dresses. Such things as



Pleasant pastime, to

little sweaters, coats, caps, mittens, scarves and bedroom slippers can be fashioned from old woolen knitwear. Some of the ideas are good for Christmas presents.

Tell your listeners they may get a free copy of this bulletin by writing to the U. S. Department of Agriculture, Washington, D. C. As a special service to directors of women's programs, we are inserting a copy with this issue of Round-up.

BLUE RIBBON STEAKS



Maybe you've seen occasional advertisements like this one at your favorite meat market... "We repeat our notable offer of 4-H Club Blue Ribbon Beef."

What the advertisement means is that this store is selling beef from animals fed and cared for by 4-H members and shown by them at a fair where the winners were awarded blue ribbons. You probably know 4-H club members are farm boys and girls who carry on farming and home-making projects. They follow the newest and best scientific methods in these projects under the direction of their county Extension agents.

Winner Feeders

Nearly 300,000 4-H members feed out meat animals each year--beef animals, sheep and hogs. They show them at fairs and then sell them. You'll find 4-H exhibitors at livestock shows all the way from a little community fair up to the International Livestock Exposition and its war time pinch-hitter, the Chicago Market Fat Stock Show. As for how seriously these 4-h'ers take their projects--twice in recent years 4-H club members won the grand championship over all exhibitors at the great International...and last December a 4-H club boy, Ben Greve of Iowa, showed the grand champion of the Chicago Market Fat Stock Show.

Watch For 'Em

Shows and sales of 4-H animals will be going on now for several months, and no doubt advertisers will be featuring 4-H meat from time to time. You might wish to tell your listeners what this means...that the meat is the finished product of a 4-H boy or girl's demonstration, that he or she was demonstrating for himself and his neighbors what good selection of animals, good care, and scientific feeding will do. Since competition is keen, the winning animal really has to be tops.

TURKEY STRUT



Those who pride themselves on their turkey-carving skill can give more vent to their talent during the coming months. An all-time record crop of gobblers is headed for market. Not only is production up 19 percent over last year's high, but all turkeys can now be sold on the open market.

The U. S. Department of Agriculture has announced that the war food order which required turkeys to be set-aside for Government purchase ended September 24. That order, in effect in the major producing areas since April 8 of this year, required that all processed turkeys which met army specifications be offered first to Government buyers. The armed forces now have an adequate supply for holiday dinners and can get the additional birds they need on the open market.

Help Yourself

It's estimated that 650 million pounds of turkey...dressed weight... will be available this year. Even after military needs are filled that means about four and a half pounds for everyone in this country. And if you want to know how that share compares with our feasts of other years...before the war, the average civilian ate about two and a half pounds of turkey a year. And even in 1942 when we really went at our turkey eating in a big way, the average use was only 3.7 pounds.

Most of the increases in turkeys this year are in the larger flocks. The old method of raising small flocks around the farmstead is fast giving way to the more scientific commercialized method of turkey production in large flocks. Losses from disease and predatory animals are better controlled where the poults are raised in houses with wire floors for 7 to 8 weeks and then ranged under protection.

California leads all states in turkey production this year with some 4 million birds. Texas is a close second and Minnesota is third. These three leading states are producing about a third of the turkey crop. Other high ranking states are Oregon, Iowa, Utah, Missouri, Pennsylvania, Washington and Nebraska. But production has increased in all states except Louisiana and Montana where there was no change from last year.



You'll also be seeing more turkeys in October than usual. The trend toward production of earlier birds from January and February poults has developed during the last four years because these early birds are easier to raise. There have been smaller death losses, and the Army has been paying a premium for early birds for shipment to service men overseas. Any

you'll be seeing turkeys on the market longer. The increasing demand for year-round turkey dinners in hotels and restaurants has fostered the production of heavy broad-breasted birds for the freezer market. In the Pacific Coast states where this type of production is more highly developed, over a fourth of the crop is marketed after January 1.

On a national basis, though, nearly two-thirds of the crop will be marketed by Thanksgiving this year. The Christmas and New Year markets are expected to receive almost a third of the marketings and the rest will be sold after the holidays.

STRANGER THAN FICTION

Some of the girls who have worked on farms during the war have bang-up stories to tell. Chances are, you've told them on your own programs. There's a 25-dollar Victory Bond awaiting the girl who does the best job of telling her story. The bond is the prize in the Women's Land Army essay contest. Subject is "My Experience Doing Wartime Farm Work in 1945". The General Federation of Women's Clubs is the sponsor. Deadline for entries is December 1, 1945.

Good Idea



As a matter of fact, there are two first prizes. Both are 25-dollar Victory Bonds. One prize will go to a farm woman. The other to a non-farm woman. The farm contestant need not be a member of a federated club. But the non-farm contestant must be a federated club woman. Any local club affiliated with the General Federation can give you details of the contest. Remind women and girls who have done farm work that there is still time to enter the contest. Entries should be sent... along with certification that the writer was a member of the Women's Land Army this year...to the General Federation of Women's Clubs, 1734 N Street, N. W., Washington 6, D. C.

CLOTHES FOR EUROPE'S NEEDY

News that UNRRA has shipped a hundred million pounds of clothing to Europe's needy holds a personal interest to thousands of U. S. farm families, according to Miss Alice Sundquist, Extension clothing specialist of the U. S. Department of Agriculture.

Reports coming to Miss Sundquist tell of the work done by farm leaders to urge rural people to take part in the drive. During the drive, neighborhood leaders and 4-H club members visited farm homes in all sections of the country.

An Arkansas farm woman, inspired by a letter from her soldier son telling of Europe's destitute, spent extra long days going on foot from one farm to another in her community to ask for clothing donations. A Vermont 4-H club boy made a house to house canvas with his small wagon and collected 400 pounds of clothing.

Throughout the country, the farm people responded generously to the call for clothing, that "we ourselves would be proud to wear," as one farm leader expressed it. In cases where the clothing needed mending or cleaning, home demonstration groups held repair clinics.

So, it's good news to the farm families that the clothing is reaching its destination overseas...and that distribution will be completed before Christmas.

MEAT COUNTER NOTES

Beginning Monday morning...pleased homemakers will find utility...canner and cutter grades of meat at their meat market point free. If that doesn't seem to be anything to be happy about...remember that this means luncheon meats...tinned meats...and variety meats...sausage...and most hamburger will be off the ration list. And that means a considerable saving of red points for your average listeners. There's one point to remember, however...speaking of hamburger...and that is if the homemaker buys better grades of beef and has it ground, she must still pay ration points.

Any Fats Today?

And here's another tip to your homemaker on point values. There's an added incentive to turning in used fats--still vitally needed. The Office of Price Administration has approved the addition of two ration points for each pound of used fats turned in by housewives. That means four red points per pound. And that...in any of your listener's language...is more than enough to get a quarter of a pound of butter.

And not too incidental is the fact that she'll be getting four cents cash value for each pound of salvaged fats. So give your listeners a reminder of the importance...and the benefits...of turning in used fats...and not wasting them down the drain.

FRESH FOOD ROUNDUP

A New England boiled dinner is a good idea no matter how far South you are...particularly now, in these days of plenty for most of the vegetables you'll need to go along with the corned beef. And it's a dish-washing saver, too...since you can put most of the dinner on one large platter.

With the corned beef you'll want cabbage, of course...and it's about the cheapest and one of the most plentiful of current buys. Potatoes...another of the tops in good buys...are plentiful...and so are onions...also cheap. Carrots, one ingredient of the boiled dinner that may be scarce in your section, should be available in some supply. Otherwise, your homemakers can use turnips instead...more plentiful than they've been...and reasonably priced.

For other vegetables your homemakers probably will be looking for at their local market...there are moderate supplies of tomatoes at fairly reasonable prices...more plentiful supplies of greens...light supplies of good quality squash... though this vegetable is a little high in price...and lots of sweetpotatoes...at prices that won't put much strain on an end-of-the-week budget..

For side attractions, your listeners should be able to find adequate supplies of celery now. Snap beans are a little scarce and their price is a little high.

Fruits are currently taking a back seat on plentiful lists...with the citrus season hardly underway...and with this season's apple crop only light. Good apples are hard to find...and most of them are selling at or near ceiling price. Only light supplies of grapefruit have started to market from Florida citrus groves...at ceiling prices...but there's due to be a sharp increase in supplies soon. Only light supplies of Western oranges are available now. Barlett pears are in moderate supply...but their price is high.

* * * * *
* The Fresh Food Roundup is based on general *
* supplies and movements of fruits and vege- *
* tables. It's advisable to check on local *
* markets to make sure these products are *
* available in your community. *
* * * * *
* * * * *



